

SNACKS

- Salt & Pepper Squid with Sriracha Mayo (F,S) 9
 Welsh Rarebit on Sourdough (G,D,E,V,S) 7
 Pulled Pork Rillette with Red Cabbage Ketchup (M) 8
 Red Pepper & Tomato Falafel with Curried Hummus (V) 7

STARTERS

- Soup of the day** Soup
 Served with Cob Loaf, Salted Butter (D,G,V,S) 7
- Cauliflower Pakora & Pumpkin Seed Salad** (D,M,V)
 Shaved Fennel, Pomegranate & Dressed Leaves 12
- Smoked Salmon Salad** (D,G,F) 12
 Pickled Cucumber, Apple, Sourdough Crackers & Micro Herbs
- Kitchen Garden Roast Jerusalem Artichoke** (D,G,M,S) 10.5
 Mustard & Sweetcorn Puree, Pickled Radish, Parsnip crisps
- Smashed Squash on Sourdough Toast** (D,G,E,M) 11
 Toasted Pumpkin Seeds, Fried Egg & Salsa Verde
- Garlic Studded Baked Camembert** (D,G,S) 16
 Served with Sourdough Crackers, Grapes, Lychgate Chutney & Bread



ROAST & MAINS

- Roast Pork Belly** (D,G,E,C) 22.5
 Served with Roast Apple Sauce & Yorkshire Pudding
- Slow Braised Shoulder of Lamb** (D,G,E,C,M,S) 22.5
 Served with Mint Gel & Yorkshire Pudding
- Roast Topside of Beef** (D,G,C,E,S) 22.5
 Served with Yorkshire Pudding
- Roast Butternut Squash with Vegan Gravy** (V,D,G) 18.5
- Small Roast for Little People** 12
All Roasts Served with Roast Potatoes, Carrot & Swede Mash
Braised Cabbage, Steamed Greens & Jus
- Bolney Beef Burger** (D,G,E,S) 17
 Brioche Bun, Smoked Cheddar, Fries, Salad & Slaw
- Cod & Chips** (D,G,F,S) 17
 Served with Minted Peas & Tartare Sauce

SAVE UP TO 10% ON DINING BY
 JOINING OUR WINE CLUB TODAY

Wine Club

SHARING BOARDS

- Charcuterie Board** (D, G, E, M, C) 22
 A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes
- Mezze Board** (D, G, E, M, C, V) 18
 A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple
- Local Sussex Cheese Board** (D, G, S) 15.5
 A selection of local cheeses served Lychgate Chutney, Crackers, Grapes & Apple

DESSERTS

- Sticky Toffee Pudding** (D,G,E,S,V) 9
 Served with an Orange & Poppy Seed Tuille & Vanilla Ice Cream
- Berry Eton Mess** (D,E,V) 9
 Crushed Meringue, Chantilly, Berries & Coulis
- Kitchen Garden Parfait** 9
 with Crushed Amaretti & Lime Mascarpone (D,G,V,S)
- Affogato** (D,G,E) 6
 Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit
- Petit Fours** (D,G,E,N,S) 4
 A trio of seasonal sweet treats from Bolney Kitchen

SIDES

- Bread & oil** (G, N) 4.5
 Rosemary Fries 5
- Steamed Buttered Greens** 4.5