

The
BOLINGBROKE
Pub & Dining Room

A LA CARTE

DRINKS TO START

Bolney Bubbly Brut (125ml) £8

Chai Old Fashioned £9.50

Chai Apple Tonic £4

TO SHARE

Homemade bread £3.50

Mixed olives £2.50

Mezze (v) £12

Pitta bread, falafel, red pepper hummus, olives & feta, grilled halloumi, roasted peppers, grilled aubergine, tzatziki

Honey mustard mini Cumberland sausages £5

Rosemary & black garlic baked Camembert, homemade bread, chutney (v) £14

STARTERS

Jerusalem artichoke soup, hazelnut cream (vg) £6.50

Chorizo skewers, cannellini bean hummus, pitta bread £8.50

Treacle cured salmon, kohlrabi remoulade £8.50

Cauliflower 'wings', sticky barbecue sauce, garlic mayonnaise (vg) £7

Salt & pepper calamari, lemon mayonnaise £7.50

Pea & shallot ravioli, sage & almond pesto (vg) £7.50 / £14

MAINS

Pan fried sea bass, crushed new potatoes, tenderstem broccoli, sauce vierge £17

Porcini mushroom risotto, burrata, rocket (v) £15.50

Braised beef cheek, horseradish mash, red cabbage, mushroom braising sauce £18.50

Beer battered fish, chips, mushy peas, tartare sauce £15

Sirloin steak, fried egg, chips, chimichurri £22.50

8oz beef burger, house relish, mayonnaise, fries £14

Redefine™ plant based burger, house relish, vegan mayonnaise, fries (vg) £14

Burger extras: mature Cheddar, dry cured bacon, chorizo, fried egg, blue stilton, £1.50 each

Swap fries for sweet potato chips £1.50

SIDES

Hand cut chips, fries or mash £4

Rocket & parmesan, balsamic glaze £4.50

Sweet potato chips, aioli £5

Tenderstem broccoli, chilli, pinenuts £4.50

Steamed seasonal vegetables £4

An optional 12.5% service charge will be added to your bill, all of which is distributed to staff.
A full allergen menu is available upon request.