# The Bolney Stage ~ Daily Menu 

~Tuesday 19th March 2024 ~
Starters and Nibbles
Roasted tomato and basil soup, bread, butter (v) 470 kal 6.78
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 45 k kal ..... 8.25
Black pudding, wild mushroom Bourguignon, parsnip purée, red wine gravy (gf) 4411 kal ..... 7.95
Smoked salmon, dill cream cheese, caper and fennel salad, malted bread 423 kcal ..... 10.95
Whipped macadamia, pickled rhubarb, beetroot, pistachio pumpkin granola (vg) 345 kkal ..... 7.95
Sea bass taco, guacamole, pickled red onions, coriander, lime (gf) 399 kcal 9.45
Pan-seared scallops, pea purée, edamame beans, air dried ham crisp (gf) 772 kcal ..... 15.95
Garlic and rosemary baked Camembert, carrot and apricot chutney, warm ciabatta for two (v) 105 kcal 15.95
Teriyaki chicken wings, peanuts, sesame (gf) 758 keal 7.45
Deep fried green rice cakes, chilli sauce (vg, gf) 395 kcal 5.25
Goan curry king prawns, flatbread 511 keal 8.25
Crispy beetroot polenta, saffron aioli (vg, gf) 632 kal ..... 5.95
Crispy chilli beef, cashew nuts (gf) 571 kcal 7.45
Garlic and basil Halkidiki olives (vg, gf) 17 fkal 5.25
Honey mustard chipolatas, spiced tomato (gf) 364 kcal ..... 6.75
Crispy parmesan potatoes, harrisa mayo (gf) 624 kcal 6.75
BBQ chicken wings (gf) 758 kcal 7.45
Halloumi fries, tomato relish (v, gf) 538 kal 6.95
Warm breads, olive oil, balsamic vinegar (vg) 719 kal ..... 6.75
BBQ jack fruit bao bun, pineapple salsa (vg) 219 kal ..... 6.95
Crispy squid, sweet chilli mango 422 keal 7.45
Muhammara dip, griddled sourdough, toasted walnuts (vg) 382 ..... keal 5.45

## Mains

10 oz 30 day aged Scotch ribeye steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1346 kcal 33.95
7 oz fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1205 kcal 32.95
Braised feather of beef, dauphinoise potato, wild mushroom, pancetta, onions red wine jus (gf) 706 kcal 19.95
Sticky lime and ginger chicken breast, Thai red curry sauce, coconut rice, pak choi (gf) 747 keal 18.95
Pan-fried seabass with crab champ brown crab ketchup (gf) 725 kcal 21.95
Bacon chop, fried egg, grilled pineapple, chunky chips (gf) 824 keal 17.95
Chicken, wild mushroom pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 keal 17.95
Goan king prawn curry, coconut rice, pak choi, warm flatbread 837 kcal 17.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45
Roast rump of lamb, thyme fondant potato, white bean purèe, lamb jus (gf) 829 kal 27.95
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 139 lkal 16.95
Add pulled BBQ pork 104 kal 2.45
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 keal 17.45
Green rice cakes, carrot and ginger purée, kimchi, edamame, spring onion (vg, gf) 926 kkal 16.95
Appleby's Cheshire cheese, onion and potato pie, buttered greens, redcurrant gravy ( v , gf) 1426 kcal 16.95 Wild Mushroom and Pistachio Tagliatelle, Garlic Bread (vg) 1295 keal 16.95
Basil gnocchi, tomato sauce, roasted peppers, aubergine, toasted pumpkin seeds (vg) 664 kcal 15.95

```
Mixed salad (vg, gf) 99 kcal 4.45
Chunky chips (vg, gf) 535kcal 4.50
Truffle parmesan fries (gf) 453 kcal 5.75
Coleslaw (v, gf) 139 kcal 3.95
Garlic bread (v) 426 kcal 4.75
```

```
Fries (vg, gf) 377 kcal 4.45
Onion rings (vg,gf) 250kcal 4.45
Truffle macaroni cheese (v) }681\textrm{kcal}5.4
Broccoli, chilli, almonds (v,gf) 291 kcal 4.45
Garlic bread, cheese (v) 633 kcal 4.95
```


## Light Bites

Courgette, cherry tomato and feta quiche, crème fraîche new potato salad (v, gf) 823 kcal 11.95
Smoked salmon linguine, courgette, edamame, lemon and créme fraîche 618 kcal 14.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 15.95
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486kcal 13.95
Honey roasted beetroot and goats cheese salad, toasted hazelnuts (v, gf) 624 kcal 12.95
Toasted Pulled pork, Monterey jack, tarragon mustard mayo, gherkin, sandwich 1071 kcal 9.95
Pulled portobello mushroom ciabatta, BBQ sauce, frickles (vg) 694 kcal 8.95

## Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Blackberry and sticky apple sponge, cinnamon custard (v) 648 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95
Mascarpone and lemon cheesecake, raspberry sorbet (v) 510 kcal 8.95
Tiramisu, chocolate sauce, espresso ice cream (v) 608 kcal 7.95
Piña Colada sundae; pineapple, rum, waffle, coconut ice cream, whipped cream and custard (v) 745 kcal 8.95
Chocolate and cherry tart, boozy cherries, cherry sorbet (vg) 479 kcal 7.95
A selection of British farmhouse cheese, biscuits, chutney, celery 1191 kcal 11.95

## Coffee and Hot Drinks

Americano (vg, gf) 3.95
Cappuccino (v, gf) 4.25
Latte ( $\mathrm{v}, \mathrm{gf}$ ) 4.25
Flat white (v, gf) 4.25
Espresso (vg, gf) 3.45
Double espresso (vg, gf) 3.75
Hot chocolate (v, gf) 4.45
Selection of tea (v, gf) 3.95
Irish coffee (v, gf) 7.95

## Small Puddings and a Coffee

Choose a mini version of our puddings with a tea or coffee of your choice.

Sticky toffee pudding, vanilla ice cream (v, gf) 8.45
Waffle, honeycomb ice cream, toffee sauce (v) 8.45
Mini crème brûlée, shortbread (v, gf) 8.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v , gf) 8.45

[^0]
[^0]:    Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients. $v$ - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

