



The Bolney Stage ~ Daily Menu

~ Sunday 11th January 2026 ~

Starters and Nibbles

- Celeriac soup**, truffle oil, warm seeded roll (v) 496 kcal 7.95
- Honey glazed pear tart**, toasted walnuts, crumbled Stilton, lemon and thyme crème fraîche (v) 588 kcal 8.25
- Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 514 kcal 8.95
- Poached and smoked salmon rillette**, apple remoulade, seeded toast 346 kcal 9.95
- Celeriac fondant**, artichoke crisps, truffle and chive dressing (vg, gf) 236 kcal 7.95
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) 350 kcal 8.95
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) 403 kcal 8.95
- Pan seared scallops**, butternut squash purée, pickled squash, prosciutto crisps, herb oil (gf) 320 kcal 15.95
- Halloumi fries, chilli jam (v, gf) 620 kcal 7.95
- Nduja croquettes, lemon and ricotta dip (gf) 350 kcal 6.45
- Dauphinoise fritters, herb mayonnaise (v, gf) 698 kcal 6.25
- Sticky bang bang pork 546 kcal 7.45
- Crispy chilli beef, cashew nuts (gf) 474 kcal 7.45
- Warm breads, golden rapeseed oil, balsamic vinegar (vg) 700 kcal 6.75
- Sweet chilli king prawns, ciabatta 719 kcal 8.95
- Lamb faggot, smashed peas (gf) 308 kcal 6.95
- Sticky BBQ pork slider 298 kcal 6.25
- Crispy squid with sweet chilli mango 412 kcal 7.95
- Garlic and basil Halkidiki olives (vg, gf) 174 kcal 5.25

Mains

- 8oz dry-aged sirloin steak**, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (gf) 1319 kcal 33.95
- Braised shoulder of lamb**, dauphinoise potatoes, rosemary gravy (gf) 1990 kcal 26.95
- Venison loin**, broccoli and stilton purée, black pudding crumb, game sauce (gf) 663 kcal 27.45
- Pan fried chicken breast with** celeriac purée, lentils, roast parsnip, squash and red wine jus 638 kcal 20.95
- Pan-fried trout fillet**, Parmentier potatoes, samphire, mussels and herb sauce (gf) 706 kcal 25.95
- Slow roast duck leg confit**, bubble and squeak, honey roasted parsnip, orange jus (gf) 832 kcal 20.95
- Chicken, ham and leek pie**, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1396 kcal 18.95
- Buttercross farm pork and apple sausages**, buttered mash, greens and gravy (gf) 1349 kcal 18.45
- 8oz bacon chop**, fried egg, grilled pineapple, mushroom, tomato and chunky chips (gf) 1036 kcal 18.95
- Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278 kcal 18.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 18.45
- Add pulled BBQ pork** 241 kcal 2.45
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 873 kcal 18.45
- Goan aubergine, butternut squash and chickpea curry**, coconut rice, pak choi (vg, gf) 472 kcal 17.45
- Mushroom bourguignon pie**, red wine gravy, sauteed greens (vg, gf) 1059 kcal 18.45
- Wild mushroom pappardelle**, roast portobello mushroom, tarragon cream sauce, truffle oil (v) 799 kcal 17.45

Sides

- | | | |
|-------------------------------------|---|--|
| Mixed salad (vg, gf) 100 kcal 4.45 | Fries (vg, gf) 377 kcal 4.95 | Chunky chips (vg, gf) 535 kcal 4.95 |
| Onion rings (gf) 289 kcal 4.95 | Truffle parmesan fries (gf) 450 kcal 6.95 | Garlic bread (v) 426 kcal 5.45 |
| Buttered Mash (v, gf) 287 kcal 4.45 | Peppercorn sauce (gf) 137 kcal 2.95 | Garlic bread, cheese (v) 634 kcal 5.75 |
-

Light Bites

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 962 kcal 16.45
Barbers 1883 cheddar, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) 803 kcal 12.95
Honey and chilli halloumi flatbread, tzatziki and pomegranate (v) 859 kcal 11.95
Beetroot, wild mushroom and tarragon risotto, prosociana crisps, pesto (vg, gf) 408 kcal 9.45
Grilled salmon with nduja, spiced borlotti beans and salsa verde (gf) 439 kcal 15.95
Smoked haddock and salmon fishcake, poached egg, dill hollandaise, lemon (gf) 646 kcal 14.75
Bacon and brie ciabatta, cranberry sauce 625 kcal 9.95

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 899 kcal 8.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 652 kcal 8.75
Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 770 kcal 8.95
Bread and butter pudding, vanilla ice cream, apricot sauce (v) 645 kcal 8.95
Pineapple and coconut sponge pudding, vanilla custard (v) 492 kcal 7.95
Banoffee crumble cheesecake, bananas, salted caramel sauce 840 kcal 8.95
Crème brûlée, shortbread (v, gf) 872 kcal 8.75
Black Forest Arctic slice, boozy cherries (v) 467 kcal 8.95
Blackberry and apple crumble tart, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal 8.75
Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) 474 kcal
West Country Brie (v, gf) 87 kcal / Sussex Blue (v, gf) 99 kcal / Rosary goats' cheese (v, gf) 79 kcal /
Cornish Yarg Wild Garlic (v, gf) 94 kcal / Butlers Secret Cheddar (v, gf) 125 kcal
Five cheeses (v) 474 kcal 14.95 / Three cheeses (v) 308 kcal 11.95 / One cheese (v) 164 kcal 4.95

Coffee and Hot Drinks

Americano (vg, gf) 4.25 / Cappuccino (v, gf) 4.45 / Latte (v, gf) 4.45 / Flat white (v, gf) 4.45 / Espresso (vg, gf) 3.95 /
Hot chocolate (v, gf) 4.95 / Selection of tea (v, gf) 4.45 /

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) 9.25
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 9.25
Waffle, honeycomb ice cream, toffee sauce (v) 9.25
Mini crème brûlée, shortbread (v, gf) 9.25
Black Forest Arctic slice, chocolate sauce, boozy cherries (v) 9.25



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.