

The Bolney Stage ~ Daily Menu

~ Saturday 28th November 2026 ~

Starters

Carrot and ginger soup, warm seeded roll (v, gfa) *456 kcal* 7.95

Wild mushroom and tarragon risotto, toasted seeds, truffle oil (vg, gf) *336 kcal* 7.95

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf) *336 kcal* 8.95

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) *514 kcal* 9.25

King prawn cocktail, buttered seeded bread (gfa) *612 kcal* 11.95

Deep fried Brie, roast pear, pickled walnut, pear purée, thyme honey (v) *494 kcal* 8.95

Smoked salmon, Bloody Mary dressing, salted cucumber, horseradish cream *178 kcal* 11.95

Pan roasted scallops, samphire, cucumber, buttered spinach, dill, tomatoes, shellfish butter sauce (gf) *272 kcal* 16.95

Nibbles

Halloumi fries, cranberry sauce (v, gf) *575 kcal* 7.75

Nduja croquettes, lemon and ricotta dip *350 kcal* 6.75

Sticky BBQ beef slider *225 kcal* 6.95

Sticky bang bang pork *551 kcal* 7.95

Lemon and herb chicken wings, aioli dip (gf) *780 kcal* 7.95

Crispy vegetable gyozas, chilli mango dip (vg) *309 kcal* 5.75

Dauphinoise fritters, herb mayonnaise (v, gf) *698 kcal* 6.25

Pigs in blankets, gravy (gf) *423 kcal* 7.95

King prawns, garlic butter, ciabatta *423 kcal* 8.95

Crispy chilli beef, cashew nuts (gf) *484 kcal* 8.25

Beetroot hummus, flatbread (vg) *511 kcal* 6.95

Crispy squid with sweet chilli mango *418 kcal* 8.45

Gordal olives (vg, gf) *139 kcal* 5.25

Warm breads, golden rapeseed oil, balsamic (vg) *658 kcal* 6.75

Mains

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (gf) *1310 kcal* 34.95

Bavette "steak frites" peppercorn sauce, watercress salad (served pink) (gf) *1304 kcal* 23.95

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf) *988 kcal* 24.95

Braised shoulder of lamb, dauphinoise potatoes, rosemary gravy (gf) *1282 kcal* 27.45

Venison and beef shin pie, horseradish mash, bourguignon sauce (gf) *1198 kcal* 21.95

Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf) *673 kcal* 25.95

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce *902 kcal* 23.95

Slow roasted duck leg, fondant potato, roast shallot, cherries, red wine jus (gf) *998 kcal* 19.95

Grilled sea bass, clams, white wine cream sauce, lemon potato cake (gf) *648 kcal* 23.45

Buttercross farm Cumberland sausages, buttered mash, onion gravy (gf) *1012 kcal* 17.95

Slow braised shin of beef rigatoni, parmesan thyme crust *698 kcal* 17.45

Beer battered fish and chips, mushy peas, tartare sauce (gf) *1278 kcal* 19.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries *1380 kcal* 19.45

Add pulled BBQ pork *111 kcal* 2.45

Appleby's Cheshire cheese, onion and potato pie, buttered greens, carrot purée, gravy (v, gf) *1203 kcal* 17.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) *896 kcal* 18.95

Basil pesto and spinach gnocchi, sun blush tomatoes, roasted butternut squash, pine nuts (vg) *806 kcal* 16.95

Sides

Buttered vegetables (v, gf) *175 kcal* 4.95
Mixed salad (vg, gf) *102 kcal* 4.45
Chunky chips (vg, gf) *535 kcal* 4.95
Garlic bread (v) *421 kcal* 5.75
Duck fat roast potatoes (gf) *232 kcal* 3.95
Dauphinoise potato (v, gf) *310 kcal* 4.45
Onion rings (gf) *289 kcal* 5.45
Buttered Mash (v, gf) *285 kcal* 4.45
Broccoli, chilli, almonds (v, gf) *291 kcal* 5.25
Fries (vg, gf) *377 kcal* 4.95
Truffle parmesan fries (gf) *450 kcal* 6.95
Garlic bread, cheese (v) *629 kcal* 5.95

Light Bites

Hot turkey, bacon, stuffing and brie ciabatta, cranberry sauce *789 kcal* 13.95
Smoked chicken, bacon and grape rigatoni with tenderstem broccoli, grain mustard sauce *543 kcal* 13.95
Cheddar cheese, sun blushed tomato and spinach quiche, crème fraîche new potato salad (v, gf) *900 kcal* 12.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *963 kcal* 16.95
Salmon and smoked haddock fishcake, poached egg, white wine, tomato, caper sauce (gf) *579 kcal* 14.95
Beetroot, cumin and chickpea falafels, beetroot hummus, mint coconut yoghurt, pomegranate salad (vg) *649 kcal* 9.95

Puddings

Christmas pudding, brandy sauce (v, gf) *719 kcal* 8.95
Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf) *483 kcal* 9.25
Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) *375 kcal* 9.25
Clementine, Cointreau and gingerbread trifle (vg, gf) *381 kcal* 8.75
White chocolate and cranberry cheesecake, dark chocolate sauce (gf) *665 kcal* 8.95
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *891 kcal* 8.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *662 kcal* 8.95
Crème brûlée, shortbread (v, gf) *869 kcal* 8.95
Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) *476 kcal* 13.95
Five cheeses (v) *476 kcal* / One cheese (v) *167 kcal* / Three cheeses (v) *310 kcal*

Rosary goats' cheese (v, gf) *79 kcal* , Cornish Yarg Wild Garlic (v, gf) *94 kcal* , Barbers Vintage Cheddar (v, gf) *205 kcal* ,
Brie Plaisir De Roy (v, gf) *104 kcal* , Fourme d Ambert (gf) *87 kcal*

Coffee and Hot Drinks

Americano (vg, gf) 4.25 / Cappuccino (v, gf) 4.55 / Latte (v, gf) 4.55 / Flat white (v, gf) 4.45 / Espresso (vg, gf) 3.95 /
Double espresso (vg, gf) 4.55 / 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.

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) 9.25
Little Christmas pudding, brandy sauce (v, gf) 9.25
Crumble topped mince pie, vanilla ice cream (v, gf) 9.25
Sticky toffee pudding, vanilla ice cream (v, gf) 9.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 9.45

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.