

BAR SNACKS

Chilli Rice Puffs	£2	Wasabi Peas	£2	Smoked Almonds	£3	Olives	£3
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NIBBLES

Sky Park Farm Biltong Our homemade biltong	£6	Woodfired Flatbread Garlic butter & smoked sea salt	£6	Boquerones Fresh anchovies, smoked tomato salsa	£6	Pigs in Blankets Honey mustard glaze	£6
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STARTERS

Venison Pâté Venison liver pâté, onion marmalade, toast	£9	Duck Rilette Confit duck, Madeira jelly, prunes d’Agen, toast	£9	Venison Scotch Egg Hot venison and pork scotch egg, piccalilli	£9	Smoked Salmon Capers, lemon, shallots, parsley, brown bread, butter	£11
Mackerel Pâté Smoked mackerel pâté, oat cakes	£9	Cheese Soufflé Sussex Charmer cheese soufflé, mustard cream, shaved Twineham Grange	£10	Traditional Prawn Cocktail Atlantic prawns, lettuce, cucumber, Marie Rose sauce, smoked paprika	£11	Soup of the Day	£9

BAR & GRILL EXPERIENCE

Join your server at the Butcher’s Counter to select a bespoke grill menu. Consult our expert butchers, then return to your table to choose your accompaniments.

See over for full details.

OUR BUTCHER’S FAVOURITES

Fillet Ribeye Sirloin T-bone All meat at market price. Plus £10 cooking supplement per person.	Pork Chop Barnsley Chop Rack of Lamb
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MAINS

ROASTS & GRILLS

Pork Belly Skewers Asian style glaze	£18
Turkey Schnitzel Sauce gribiche	£18
Venison Haunch Steak Cranberry jus	£20
Beef Short Rib Slow cooked short rib, shallots, chives	£20
Cumberland Ring Caramelised onions	£18

CLASSICS

Venison Burger Our butcher's bacon, cheese, gem lettuce, gherkin, spicy tomato chutney, fries	£22
Traditional Fish & Chips Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas	£22
Vegetarian Burger Homemade beetroot and chickpea burger, smoked Applewood cheese, gem lettuce, gherkin, spicy tomato chutney, fries	£22
Venison Bourguignon Braised venison, red wine sauce, baby onions, mashed potato & baguette half	£22
Mushroom Risotto Woodland mushrooms & truffle oil	£22

SEAFOOD & FISH

Chilli Butter Prawns King prawns, spicy butter sauce	£20
Whole Sea Bass Fresh herbs, lemon	£20
Bouillabaisse Classic French fish soup, rouille	£20
Whole Cornish Sole Grilled sole, lemon	£20
Fish Pie Creamy fish pie, capers, egg, parsley, topped with mashed potato	£20

SHARING DISHES

Whole Baked Camembert All sharing dishes are served with fries and salad.	£20	Whole Venison Shoulder	£42	Ribeye on the Bone	£47	Surf & Turf—chilli butter prawns & sirloin	£45
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BBQ TRAY

A small selection of: <i>Fries, coleslaw, leaves, chimichurri, Harrisa mayo</i>	
Recommend one plate per person	£11

SIDES

Parmesan Truffle Fries	£7	Roasted Seasonal Veg	£6	Gem Caesar Salad	£6/£10
Garlic Crispy New Potatoes	£7	Sprouts, Pancetta & Chestnut	£6	Chicory & Pear Salad	£6
Fries	£6	Tenderstem Broccoli, Almonds	£6	Mix Leaf Salad	£5
Hash Brown	£6	Braised Red Cabbage	£5	Sky Park Gravy	£2
<i>Twineham Grange cheese</i>		Carrot & Swede Mash	£5	Peppercorn Sauce / Chimichurri	£2
Mash Potato	£6				



Allergies: If you have any allergies or special dietary requirements please speak to a member of our team. Every care is taken to avoid any cross-contamination when processing a specific allergen free order. We work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.