

BAR SNACKS

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

Sky Park Farm Biltong Our homemade biltong	£6	Edamame Beans Smoked sea salt	£4	Boquerones Fresh anchovies, burnt tomato salsa	£6	Pigs in Blankets Honey mustard glaze	£6
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STARTERS

Venison Pâté Venison liver pâté, onion marmalade, toast	£9	Ham Hock Terrine Piccalilli, toast	£9	Venison Scotch Egg Hot venison and pork scotch egg, tomato chutney	£9	Smoked Salmon Capers, lemon, shallots, parsley, brown bread, butter	£11
Trout Rillette Smoked trout rillette with creme fraiche, toast	£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	Pork Chop
Ribeye	Barnsley Chop
Sirloin	Rack of Lamb
T-bone	
All meat at market price. Plus £10 cooking supplement per person.	

MAINS

ROASTS & GRILLS

Pork Belly Skewers Asian style glaze	£18
Marinated Chicken Thighs Honey, mustard and thyme	£18
Venison Haunch Steak Chimichurri	£20
Beef Short Rib Slow cooked short rib, shallots, chives	£20
Venison Kofta Cucumber yoghurt	£18

CLASSICS

Venison or Chicken Burger Gem lettuce, gherkin, harrisa mayo, fries Add Bacon £1 Add Cheese £1 Double up £4	£22
Traditional Fish & Chips Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas	£22
Vegetarian Burger Homemade beetroot and chickpea burger, gem lettuce, gherkin, harissa mayo, fries. Add Cheese £1	£22
Pea Risotto Fresh peas, Twineham Grange	£22

SEAFOOD & FISH

Half/Whole Lobster Garlic butter	£30/£50
Whole Sea Bass Fresh herbs, lemon	£20
Bouillabaisse Classic French fish soup, rouille	£20
Whole Cornish Sole Grilled sole, lemon	£20
Whole Sardines Chimichurri	£18

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— Half Lobster & sirloin £60 Upgrade to a full lobster for additional £20
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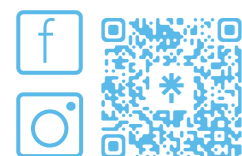
BBQ TRAY

A small selection of:
Fries, coleslaw, leaves, chimichurri, Harrisa mayo
Recommend one plate per person **£11**

SIDES

Parmesan Truffle Fries	£7	Tomato and Shallot Salad	£6	Grilled Halloumi <i>Chimmichurri</i>	£6
Garlic Crispy New Potatoes	£7	Garden Herb Salad	£5	Padron Peppers	£6
Fries	£6	Greek Salad	£6/£10	Coleslaw	£6
Woodfired Flatbread Garlic butter & smoked sea salt	£6	Gem Caesar Salad	£6/£10	Peppercorn Sauce	£2
New Potato Salad	£6	Tenderstem Broccoli, Almonds	£6	Chimichurri	£2

#SKYPARKBAR&GRILL



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.