SKY PARK BAR&GRILL

MONDAY-SATURDAY
OPENING TIMES 9AM-11PM
FOOD SERVED 9AM-9PM

SUNDAY
OPENING TIME 9AM-5PM
FOOD SERVED 9AM-4:30PM

BAR SNACKS

Chilli Rice Puffs £2
Vegetable Crisps £2
Smoked Almonds £3
Marinated Olives £3

NIBBLES

Sky Park Farm Biltong £6
Our homemade biltong

Edamame Beans £4
Smoked sea salt

Boquerones £6
Fresh anchovies, burnt tomato salsa

Pigs in Blankets £6
Honey mustard glaze

STARTERS

Venison Pâté £9
Onion marmalade, toast

Smoked Mackerel Rillette £9
Creme fraiche, toast

Potted Ham Hock £9
Piccalilli, toast

Cheese Soufflé £10
Sussex Charmer cheese soufflé, mustard cream, shaved Twineham Grange

Venison Scotch Egg £9
Hot venison and pork scotch egg, Piccalilli

Traditional Prawn Cocktail £11
Atlantic prawns, lettuce, cucumber, Marie Rose sauce, smoked paprika

Smoked Salmon £11
Capers, lemon, shallots, parsley, brown bread, butter

Pumpkin & Red Lentil Soup £9
Served with bread & butter

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
Pork Chop
Barnsley Chop
Rack of Lamb

All meat at market price.
Plus £10 cooking supplement per person.

BBQ TRAY

A small selection of:
Fries, celeriac remoulade, leaves, peppercorn sauce, Harrisa mayo £11
Recommend one plate per person

#SKYPARKBAR&GRILL

MAINS

ROASTS & GRILLS

BBQ Pork Ribs £20
Slow cooked

Buffalo Hot Wings £18
Chilli butter sauce

Venison Haunch Steak £20
Cranberry Jus

Beef Short Rib £20
Slow cooked short rib, shallots, chives

Cumberland Ring £18
Caramelised onions

CLASSICS

Venison or Turkey Burger £22
Gem lettuce, gherkin, harrisa mayo, fries
Add Bacon £1 Add Cheese £1 Double up £4

Traditional Fish & Chips £22
Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas

Vegetarian Burger £22
Homemade beetroot and chickpea burger, gem lettuce, gherkin, harissa mayo, fries.
Add Cheese £1

Buddha Bowl £22
Dressed quinoa, green goddess sauce, hummus, pickled red onions, roasted squash and vegetable crisps.

Venison Bourguignon £22
Braised venison, red wine sauce, baby onions, mashed potato & half a baguette

SEAFOOD & FISH

Chilli Butter Prawns £20
Chilli butter sauce

Whole Sea Bass £20
Fresh herbs, lemon

Bouillabaisse £20
Classic french fish soup, rouille

Whole Cornish Sole £20
Grilled sole, lemon

Fish Pie £20
Creamy fish pie, capers, egg, parsley, topped with mashed potato

SIDES

Parmesan Truffle Fries £7
Fries £6
Garlic Crispy New Potatoes £6
Woodfired Flatbread £6
Garlic butter & smoked sea salt
Mashed Potato £6
Braised Red Cabbage £6
Roasted Root Veg £6
Pear & Chicory Salad £6
Carrot & Swede Mash £6
Greek Salad £6/£10
Gem Caesar Salad £6/£10
Tenderstem Broccoli £6
Harrisa mayo, candied almonds
Sage & Onion Stuffing Balls £6
Sprouts, Panchetta & Chestnuts £6
Celeriac Remoulade £6
Bread & Butter £5
Peppercorn Sauce £2
Gravy £2

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.