
THE GRAZING ROOMS

OPENING MENU



LUNCH (12PM-4PM)

NIBBLES

Bread and Butter (V)	£4
Marinated Olives (V, GF)	£4
Smoked Almonds (V, GF)	£4

SMALL PLATES

Venison Dumpling Broth	£9
Venison dumpling, bone broth, pickled chilli, mushrooms	
Rarebit on Rye (V)	£7
Sussex Charmer rarebit, toasted Donka rye, tomato and coriander seed relish	
Pumpkin and Goats Cheese (V, GF)	£8
Roasted Crown Prince, goats curd, crispy sage, toasted seeds, apple balsamic	
Venison Sausage Roll	£8
Our venison sausage roll, celeriac remoulade, pickled walnut ketchup	
Sussex Cheese Souffle (V)	£8
Sussex cheese souffle, mustard, double cream, shaved Twineham Grange	
Smoked Trout Rillettes	£9
Smoked trout rilette, winter leaves, honey and spelt crisp breads	

LARGER PLATES

Sky Park Burger	£12
Our loaded old dairy cow beef burger, gem lettuce, burger sauce, tomato relish and pickles in a corn bun	
Vegan Burger	£10
Beetroot and butter bean burger, gem lettuce, vegan mayo, tomato relish and pickles in a corn bun	
Fish Fresh from the Boat	£MP
Please ask for our "fresh from the boat" dish of the day	
Veggie Dhal (V)	£14
Roasted farm shop vegetable dhal, onion bhaji, pickled onions, coriander, donka rye	
Grazing Bowl (V)	£12
Farm shop vegetables, leaves and herbs with creamy hummus, toasted seeds, olive oil and aged balsamic	

SIDES

Rustic skin on fries	£4
Cheesy truffle fries	£4

DESSERTS

Sticky Toffee Pudding	£7
Sticky date pudding, muscovado sauce, walnuts, Mooka salted caramel ice cream, cocoa nib tuile	
Creme Brulee	£7
Spiced Creme Brulee, grassmere shortbread, fig sorbet	
Ice Cream Sandwich	£7
Paris Breast apple crumble ice cream sandwich, salted caramel sauce	

SHARING PLATES

Coming Soon !!

FESTIVE TASTING MENU

Coming Soon !!

"We prepare all our dishes using quality ingredients, sourcing from as locally as possible cooked simply for our guests"

— Our Kitchen Team

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.