

Sunday - Thursday From 12:15 – 15:30
Final Seating 15:15

Friday & Saturday From 12:15 – 22:30
Final Seating 21:00



NIBBLES

Sky Park Farm Biltong <i>Our homemade biltong</i>	£4	Woodfired Flatbread <i>Garlic butter & smoked sea salt</i>	£4	Boquerones <i>Fresh anchovies, smoked tomato salsa</i>	£4	Pigs in Blankets <i>Honey mustard dressing</i>	£4
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STARTERS

Venison Pâté <i>Venison liver pâté, onion chutney & toast</i>	£9	Duck Rilette <i>Confit duck, Madeira jelly, prunes d'Agen & toast</i>	£9	Venison Scotch Egg <i>Hot venison and pork scotch egg & brown sauce</i>	£9	Smoked Gravalax <i>Beetroot cured trout, brown bread & butter</i>	£9
Smoked Trout Rilette <i>Home smoked trout, lemon crème fraîche & toast</i>	£9	Cheese Soufflé <i>Sussex Charmer cheese soufflé, mustard cream, shaved Twineham Grange</i>	£9	Traditional Prawn Cocktail <i>Atlantic prawns, lettuce, cucumber, Marie Rose sauce, smoked paprika</i>	£9	Soup of the Day <i>Ask your server about our soup of the day, served with fresh bread</i>	£9

MAINS

BUTCHER'S COUNTER

Head over with your server to our Butcher's Counter for a bespoke menu, that we cook for you on our grill.

Ask our Butcher's for recommendations and cooking times, then head back to your table and select your sides.

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.	

ROASTS & GRILLS

Pork Belly <i>Sticky BBQ glaze</i>	£16
Marinated Chicken Thighs <i>Honey and mustard</i>	£15
Venison Haunch Steak <i>Chimichurri</i>	£18
Beef Short Rib <i>Slow cooked short rib, shallots & chives</i>	£17
Venison Kofta <i>Cucumber and mint yoghurt</i>	£15

CLASSICS

Venison Burger <i>Our butcher's bacon, cheese, gem lettuce, gherkin, burger sauce & fries</i>	£19
Traditional Fish & Chips <i>Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas</i>	£19
Vegetarian Burger <i>Homemade beetroot and chickpea burger, smoked Applewood cheese, gem lettuce, gherkin, burger sauce & fries</i>	£19
Sky Park Farm Hot Dog <i>Homemade hot dog, caramelised onions, brioche bun, ketchup, mustard & fries</i>	£19
Buddha Bowl <i>Quinoa, broccoli, kale, avocado, corn, tomato, pickled cabbage, edamame, cucumber, crispy chickpeas</i>	£19

SEAFOOD & FISH

Half Lobster <i>Garlic butter</i>	£24
Whole Bream <i>Fresh herbs, lemon</i>	£16
Bouillabaisse <i>Classic French fish soup, rouille</i>	£14
Whole Sardines <i>Served on skewers</i>	£15
Whole Squid <i>Chimichurri</i>	£14

SHARING DISHES

Whole Baked Camembert	£20	Whole Venison Shoulder	£42	Ribeye on the Bone	£47	Surf & Turf—half lobster and sirloin	£44
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All sharing dishes are served with fries & salad. Recommended for two people.

SIDES

Our Chef's Favourites

A small selection of: <i>Garlic potatoes, coleslaw, leaves, harissa mayo & chimichurri</i>	
Recommend one plate per person	£10

Parmesan Truffle Fries	£5.50	Gem Caesar Salad	£4.50 / £9	Coleslaw	£4.50
Fries	£4.50	Tenderstem Broccoli, Almonds	£4.50	Peppercorn Sauce	£2.00
Potato Salad	£4.50	Smoked Harissa Carrots	£4.50	Chimichurri	£2.00
Crispy Garlic New Potatoes	£5.50	Whole Burrata	£6.00	Béarnaise Sauce	£2.00
Tomato & Shallot Salad	£4.50	Burnt Baba Ganoush	£4.50	Garlic Butter	£2.00

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.

A discretionary 11% service charge is added on to every bill.



#SKYPARKBAR&GRILL