

Monday - Thursday From 9:00 - 17:00
Final Seating 15:15

Friday & Saturday From 9:00 - 22:30
Final Seating 21:00

Sunday From 9:00-17:00
Final Seating 16:15



NIBBLES

Sky Park Farm Biltong <i>Our homemade biltong</i>	£6	Woodfired Flatbread <i>Garlic butter & smoked sea salt</i>	£6	Boquerones <i>Fresh anchovies, smoked tomato salsa</i>	£5	Pigs in Blankets <i>Honey mustard glaze</i>	£5
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STARTERS

Venison Pâté <i>Venison liver pâté, onion marmalade, 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, piccalilli</i>	£9	Smoked Gravalax <i>Beetroot cured trout, brown bread, butter</i>	£11
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>	£10	Traditional Prawn Cocktail <i>Atlantic prawns, lettuce, cucumber, Marie Rose sauce, smoked paprika</i>	£11	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 to visit our Butcher's Counter, with your server for a bespoke menu, freshly cooked for you on our grill.

Ask our Butcher's for recommendations, guidance and advice, 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>Rolled with rosemary, fennel, garlic</i>	£18
Turkey Schnitzel <i>Breaded turkey breast, sauce gribiche</i>	£17
Venison Haunch Steak <i>Cranberry jus</i>	£19
Beef Short Rib <i>Slow cooked short rib, shallots, chives</i>	£18
Venison Kofta <i>Cucumber, mint yoghurt</i>	£18

CLASSICS

Venison Burger <i>Our butcher's bacon, cheese, gem lettuce, gherkin, spicy tomato chutney, fries</i>	£21
Traditional Fish & Chips <i>Beer battered haddock, triple cooked chips, tartar sauce, curry sauce, crushed peas</i>	£21
Vegetarian Burger <i>Homemade beetroot and chickpea burger, smoked Applewood cheese, gem lettuce, gherkin, spicy tomato chutney, fries</i>	£21
Venison Bourguignon <i>Braised venison, red wine sauce, baby onions, mashed potato & baguette half</i>	£21
Buddha Bowl <i>Quinoa, broccoli, kale, spiced squash, roasted sprouts, pickled cabbage, edamame, cucumber, parsnip crisps</i>	£21

SEAFOOD & FISH

Chilli Butter Prawns <i>King prawns, spicy butter sauce</i>	£20
Whole Sea Bass <i>Fresh herbs, lemon</i>	£18
Bouillabaisse <i>Classic French fish soup, rouille</i>	£18
Fish Pie <i>Creamy fish pie, capers, egg, parsley, topped with mashed potato</i>	£18
Whole Squid <i>Chimichurri</i>	£17

SHARING DISHES

Whole Baked Camembert <i>All sharing dishes are served with fries & salad.</i>	£20	Whole Venison Shoulder	£42	Ribeye on the Bone	£47	Surf & Turf—garlic prawns & sirloin	£45
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SIDES

Our Chef's Favourites

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

Fries	£5.00	Carrot & Swede Mash	£5.00	Slaw	£5.00
Parmesan Truffle Fries	£6.50	Gem Caesar Salad	£5.00 / £9.00	Brussels Sprouts, Pancetta, Chestnuts	£5.00
Loaded Fries	£9.00	Tenderstem Broccoli, Almonds	£5.00	Peppercorn Sauce	£2.00
Venison ragu, cheese, jalapeños, harrisa mayo		Roasted Root Vegetables	£5.00	Cranberry Sauce	£2.00
Mashed Potato	£5.00	Mix Leaf Salad	£5.00	Sky Park Gravy	£2.00
		Braised Red Cabbage	£5.00		

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.

