

DINNER

FRIDAY & SATURDAY 6PM - 9PM



SNACKS

5

Perelló Gordal Olives
Salted Marcona Almonds
Cantabrian anchovies
House focaccia & Two Fields Olive Oil

SMALL PLATES

Nutbourne tomatoes Papada kosho, ranch dressing	10
Charred leeks Romesco, leek top oil, Sussex slipcote	12
Crispy fried chicken Fermented jalepeno honey butter, angelica	12
Flat peach and summer vegetable salad Whipped house-made ricotta, mint and elderflower dressing	10
Red Prawns Orange Pernod butter, salsa macha, pickled citrus	12
Whipped smoked cod's roe Fresh radish, two field's olive oil	10

LARGE PLATES

Confit Hispi cabbage Garlic miso sauce, fresh pea and shallot salad	18
Sussex Pork Chop Braised white beans, chorizo, pickled fennel and parsley salad	27
Whole roast Plaice Brown shrimp and dulce butter, potatoes, seasonal greens	25
Pan roasted Hake Peas, lettuce, pork jowl, tartare sauce	25

SIDES

5.5

Steamed seasonal greens
Whole roasted seasonal potatoes with garlic butter

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All of our menu is cooked from scratch and therefore can be adapted to suit dietary requirements where possible.
Allergen information is available upon request, please ask a member of staff.
A discretionary 12.5% service charge will be added to all bills for our evening service.