

SNACKS & SAVOURIES

White sourdough miche, butter (v) 540 kcal	3.50
Olives (vg) 167 kcal	4.75
Smoked almonds (v) 780 kcal	5.50
Battered fish goujons, tartar sauce 940 kcal	12.00
Mushroom arancini (vg), truffle mayonnaise 1096 kcal	7.00
Charcuterie board – sharing for two 1846 kcal	24.00

SEAFOOD & SHELLFISH

Jersey rock oysters half dozen/dozen	19.00/36.00
lemon, shallot vinegar	121kcal/229kcal
Prawn cocktail	16.00
Sriracha mayonnaise	552 kcal
Dressed Cornish crab	18.00
spring onion, brown crab mayonnaise	439 kcal
King scallops	24.00
baby carrots, pickled raisins, pumpkin seeds	709 kcal

PUDDINGS AND CHEESE

White chocolate parfait 10.00	
avruga caviar, raspberries	955 kcal
Date and molasses sticky toffee pudding 10.00	
vanilla ice cream	478 kcal
Eton mess (vg) 10.00	
strawberries, raspberry sorbet	407 kcal
Ice cream and sorbets 7.50	
chocolate, vanilla, rum and raisin	42/43/53 kcal
raspberry, mango, lemon	24/26/30 kcal
Strawberry cheesecake 10.00	
strawberry coulis	731 kcal
Lemon curd 10.00	
tarragon sorbet, sablé Breton, lemon thyme foam	771 kcal
Chamomile pannacotta 10.00	
poached peach, crystalized almonds	370 kcal
British cheese selection 14.00	
onion and tomato relish, quince, crackers	754 kcal

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STARTERS

Gazpacho (vg) 9.50		Grilled courgette (vg) 9.50	
cucumber, cherry tomato, raspberry	169 kcal	cashew nut pâté, buckwheat, pickled shallots	439 kcal
Heritage tomato salad (v) 12.00		Seabream crudo 14.00	
kalamata olives, courgette, crème fraîche	289 kcal	tiger's milk, strawberries	117 kcal
Octopus salad 17.00		Longhorn beef tartare 17.50	
labneh, new potatoes, fermented garlic and chilli honey	468 kcal	confit egg yolk, pickled mushrooms, melba crisp	346 kcal
Cesar salad 14.50/19.00			
grilled chicken, gem hearts, anchovy dressing, parmesan, croutons	834 kcal		
		Ham hock consommé 11.00	
		ham hock terrine, root vegetables, quail egg	364 kcal

MAINS

Sweetcorn curry (vg) 17.50		Ricotta and spinach ravioli (v) 18.00	
curry leaves, curry oil	520 kcal	butter emulsion, sage	1136 kcal
Prawn cream pesto linguine 22.00		Ale battered haddock 19.50	
spinach, cherry tomato, basil pesto	1217 kcal	minted peas, fries, tartar sauce	1802 kcal
Roasted pollock 23.00		Plaice 20.00	
basil and courgette purée, tomatoes, white wine velouté	535 kcal	bouquet garni, peas, smoked beurre blanc	645kcal
		Lemon sole 32.00	
		capers, lemon, beurre noisette	846 kcal
		Fishcake 18.00	
		chervil, radish, smoked mackerel sauce	470 kcal
		Roasted hispi cabbage (vg) 17.50	
		spinach purée, black truffle, girolle mushrooms	347 Kcal

GRILL

220g dry aged beef fillet 39.50		Lemon and thyme grilled chicken 24.00	
fries, peppercorn sauce	1297 kcal	coriander and lemon glaze	676 kcal
300g dry aged beef ribeye 42.00		Skylon cheeseburger 17.50	
fries, peppercorn sauce	1918 kcal	tomato, little gem, house sauce, milk bun, fries	1999 kcal
		Rack of lamb – to share 74.00	
		choice of 2 sides, red wine jus	1551 kcal
		Pork chop 31.00	
		baby artichoke, crushed potato	968 kcal

SIDES

Fries £5.50 806 kcal	Green salad £5.50 170 kcal
Creamy spinach and girolles £5.50 241 kcal	Green mixed vegetables £5.50 197 kcal
Sesame and soya asparagus £5.50 131 kcal	Truffle parmesan fries £7.50 954 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.

SET MENU

MAISON
MIRABEAU

2 courses 30.00 - 3 courses 35.00
Including 125ml Mirabeau
Available at lunch Monday to Friday
Pre theatre until 18.30 Wednesday to Saturday
Post theatre 21.00 to 22.00

Ham hock consommé
Ham hock terrine, root vegetables, quail egg 364 kcal

Heritage tomato salad (v)
kalamata olives, courgette, crème fraîche 289 kcal

Grilled courgette (vg)
cashew nut pâté, buckwheat, pickled shallots 439 kcal

Caesar salad
grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal

Ricotta and spinach ravioli (v)
butter emulsion, sage 1136 kcal

Roasted pollock
basil and courgette purée, white wine velouté 535 kcal

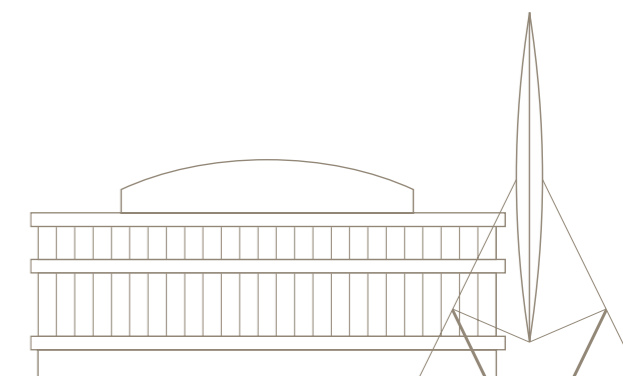
Lemon and thyme grilled chicken
coriander and lemon glaze 676kcal

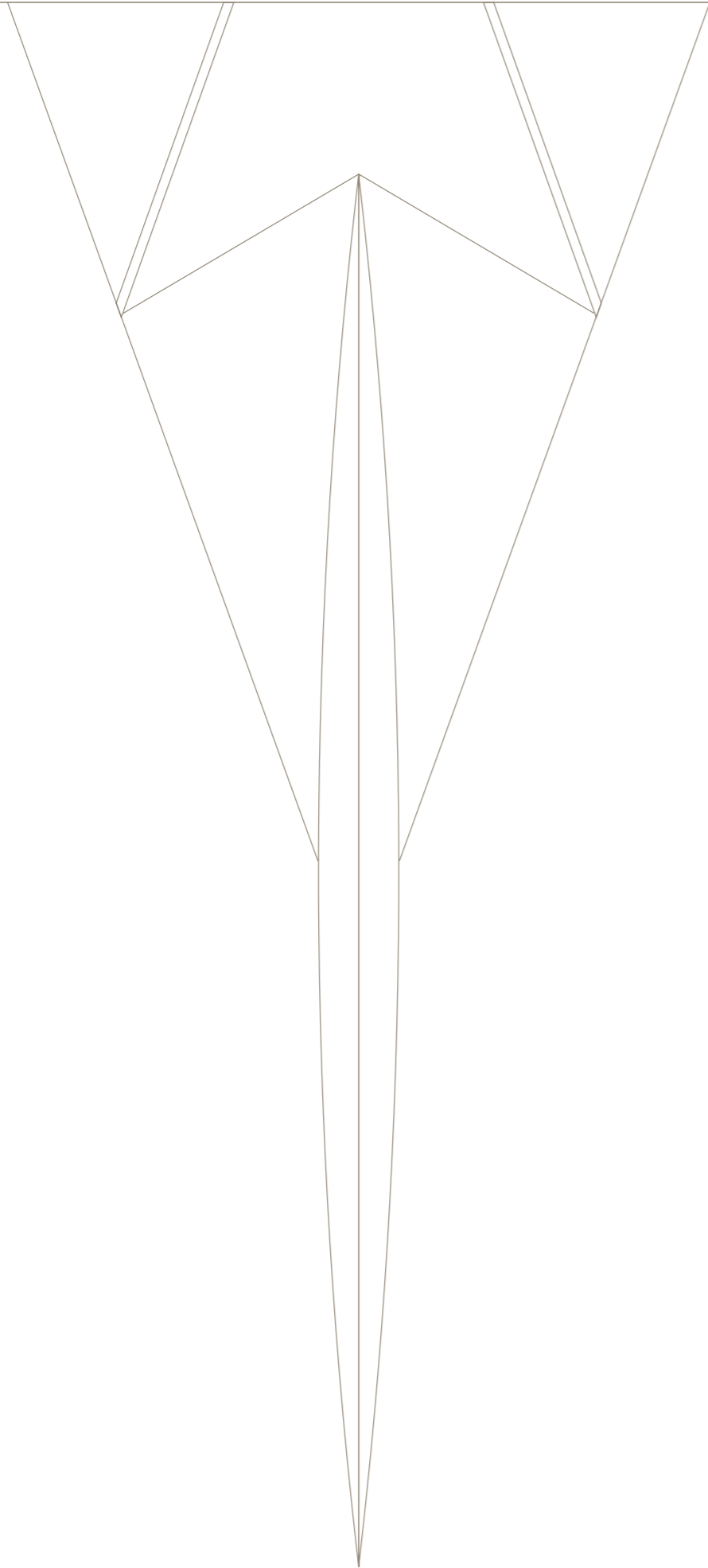
Sweetcorn curry (vg)
curry leaves, curry oil 520 kcal

Date and molasses sticky toffee pudding
vanilla ice cream 478 kcal

Eton mess (vg)
strawberries, raspberry sorbet 407 kcal

Ice cream and sorbets
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal





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