

SNACKS & SAVOURIES

White sourdough miche, butter (v) 617 kcal	3.75
Olives (vg) 196 kcal	4.75
Almonds (v) 884 kcal	5.50
Battered fish goujons, tartar sauce 942 kcal	12.00
Mushroom arancini (vg), truffle mayonnaise 1101 kcal	7.00
Charcuterie board – sharing for two 1375 kcal	24.00

SEAFOOD & SHELLFISH

Jersey rock oyster's half dozen/dozen	20.00/40.00
lemon, shallot vinegar	121 kcal/229 kcal
Prawn cocktail	16.00
Sriracha mayonnaise	608 kcal
Dressed Cornish crab	22.00
crab mousse, hand-picked white meat, sourdough, lemon	356 kcal
King scallops	22.00
baby carrots, pickled raisins, pumpkin seeds	130 kcal
BBQ lobster	22.00
celeriac and prawn consommé	139 kcal

SET MENU

2 courses 30.00 - 3 courses 35.00

Available lunch Monday to Friday

Pre theatre until 18.30 Wednesday to Saturday

Post theatre from 21.00 to 22.00

Smoked salmon

cream cheese, Avruga caviar, cucumber 331 kcal

Celeriac soup (vg)

cardamom, herb oil 109 kcal

Black pudding croquettes

apple puree, buckwheat salad, mustard vinaigrette 604 kcal

Aubergine parmigiana tortellini (v)

tomato sauce 674 kcal

Haddock fillet

crushed potatoes, butter emulsion, trout caviar 884 kcal

Lemon and thyme grilled chicken

coriander and lemon glaze 667 kcal

Date and molasses sticky toffee pudding

vanilla ice cream 504 kcal

BBQ pineapple pavlova (vg)

rosemary, vegan Chantilly cream 473 kcal

Ice cream and sorbets

chocolate, vanilla, rum and raisin 42/43/53 kcal

raspberry, mango, lemon 24/26/30 kcal

NV Nyetimber Classic Cuvée 14.50
Sussex, England, 125ml

SKYLON

A Christmas carol 14.50

Chase vodka, apricot brandy, orange juice,
blood orange syrup, peach purée,
raspberry and orange blossom soda water

STARTERS

Rainbow beetroot salad (v) 12.50
Parmesan, house vinaigrette 496 kcal

Black pudding croquettes 13.50
apple purée, buckwheat salad,
mustard vinaigrette 604 kcal

Celeriac soup (vg) 9.50

cardamom, herb oil 109 kcal

Caesar salad 14.50/19.00

grilled chicken, gem hearts, anchovy dressing,
parmesan, croûtons 691/929 kcal

Smoked salmon 14.00

cream cheese, Avruga caviar, cucumber 331 kcal

Steak tartare 17.00

melba crisp, smoked egg yolk 381 kcal

MAINS

Prawn cream pesto linguine 22.00
spinach, cherry tomato, basil pesto 1172 kcal

Lamb curry 20.00

curry leaves, curry oil 973 kcal

Lobster roll 24.00

Kosho beurre blanc, chips 1427 kcal

Wild venison 45.00

crispy carrot ashes, red onion jam, vegetable
ragu, carrot purée 620 kcal

Aubergine parmigiana tortelli (v) 18.00
tomato sauce 674 kcal

Ale battered haddock 22.00

minted peas, fries, tartar sauce 1691 kcal

Roasted hake 26.00

parsley and gremolata crust, spinach, mashed
potato, mussels, white wine velouté 821 kcal

Chicken pie 22.00

carrot purée, fried kale, red wine jus 1372 kcal

Turkey 24.00

Honey swede purée, fried polenta,
Brussels sprout coleslaw, red wine jus 424 kcal

Sweet potato risotto (vg) 18.00
vegan feta 944 kcal

Roasted mushroom (vg) 17.50

root vegetable ragu, black garlic purée 678 kcal

Lemon sole 32.00

capers, lemon, beurre noisette 846 kcal

Fishcake 18.50

chervil, radish, smoked mackerel sauce 447 kcal

GRILL

220g dry aged beef fillet 39.50
fries, peppercorn sauce 1398 kcal

300g dry aged beef ribeye 42.00
fries, peppercorn sauce 2020 kcal

Lemon and thyme grilled chicken 24.00
coriander and lemon glaze, greens, potatoes 667 kcal

Skylon cheeseburger 20.00
tomato, little gem, house sauce, milk bun, fries 2138 kcal

Pork chop 25.00
mashed potato, red wine jus 976 kcal

SIDES

Fries 5.50 806 kcal

Green salad 5.50 175 kcal

Green mixed vegetables 5.50 196 kcal

Truffle parmesan fries 7.50 954 kcal

Creamy spinach 7.50 235 kcal

Sautéed carrots, confit shallots 6.00 474 kcal

Mashed potato 6.00

SHARING - FOR TWO

Rack of lamb 74.00
choice of 2 sides, red wine jus 1559 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. (u)-unpasteurised. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.

PUDDINGS

Apple tarte tatin 11.00
apple purée, vanilla ice cream 667 kcal

Date and molasses sticky toffee pudding 10.00
vanilla ice cream 504 kcal

BBQ pineapple pavlova (vg) 10.00
rosemary, vegan Chantilly cream 169 kcal

Ice cream and sorbets 7.50
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal

Frangipane tart 10.00
plum and rhubarb compote, plum sorbet 514 kcal

Blood orange posset 10.00
shortbread 738 kcal

Churros 10.00
salted caramel 1453 kcal

CHEESES

Cheese selection

lavash, onion relish, quince jelly 248 kcal

Stilton 221 kcal, Pouligny Saint- Pierre (u) 97 kcal,

Twanger 123 kcal, Venaco 100 kcal

1 cheese 9.00

2 cheeses 14.00

4 cheeses 24.00

SUNDAY ROAST

(available on Sundays, 12pm to 4pm)

Roast Scottish beef

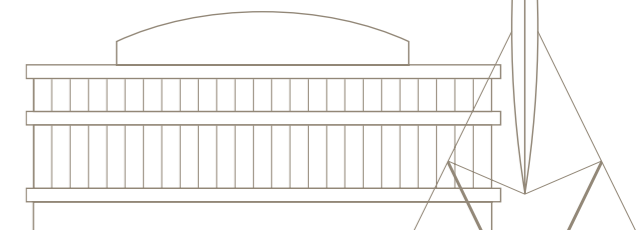
Yorkshire pudding, buttered savoy cabbage, roast rosemary
potatoes, carrots, red wine sauce 1113 kcal

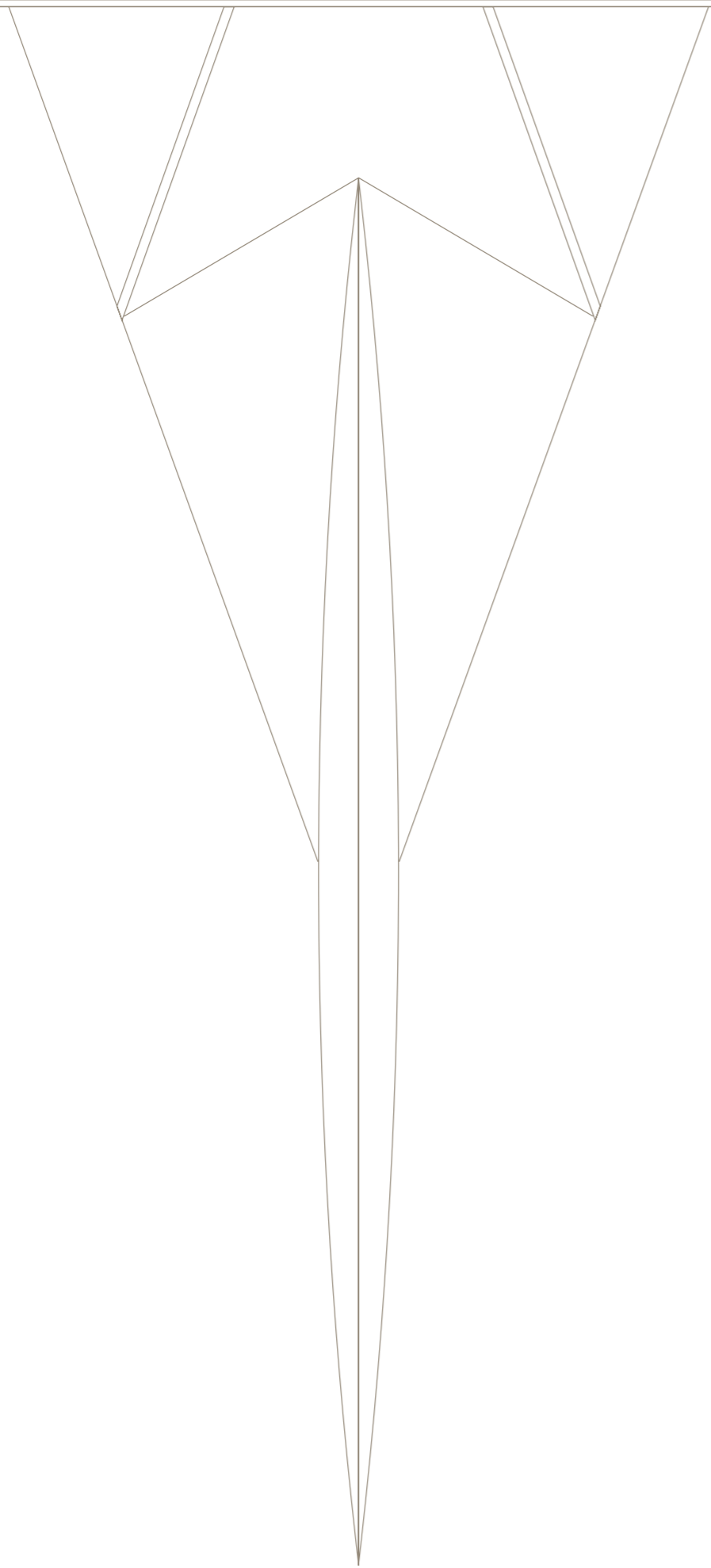
Roast pork

Yorkshire pudding, buttered savoy cabbage, roast rosemary
potatoes, carrots, red wine sauce 1459 kcal

Portobello mushrooms (v)

pesto, sundried tomatoes, coconut feta 1466 kcal





SKYLN