

SKYLON

SNACKS & SAVOURIES

White sourdough miche (v) , butter 617 kcal.....	4.00
Olives (vg) 196 kcal.....	4.75
Truffled mix nuts (vg) 884 kcal.....	5.50
Pork sausage roll , apple ketchup 942 kcal.....	10.00
Warm Stilton choux buns (v) 1101 kcal.....	7.00
Mac & cheese (v) , black truffle 1375 kcal.....	10.00
Jalapeno poppers (vg) , curry mayonnaise 1375 kcal.....	7.00
Mushroom arancini (vg) , truffle mayonnaise 1375 kcal.....	7.00
Fried sardines	9.00
yoghurt, pickles 139 kcal	
Anchovies on toast	9.00
flaky pastry, parmesan cheese 139 kcal	

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	
Roasted King scallops	22.00
cauliflower 130 kcal	
Tuna and avocado tartar	22.00
home-made ponzu 139 kcal	
Shell-on Atlantic prawn	3.00 per pc
Sriracha mayonnaise 139 kcal	

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 (vg)

pesto, sundried tomatoes, coconut feta 1466 kcal

STARTERS

Stilton and Japanese artichoke tart (v) 12.00		
pear purée 496 kcal		
Ham and chicken pâté en croûte 13.50		
mushrooms, piccalilli 604 kcal		
Beef tartare 17.00		
egg yolk purée, melba crisp 604 kcal		
London particular soup 9.50		
smoked ham or grilled haloumi (vg) 307 kcal		
Caesar salad 14.50 / 19.00		
grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons 691/929 kcal		
Cured salmon 15.00		
horseradish crème fraîche, beetroot 331 kcal		
Mushroom risotto (vg) 14.00		
melba crisp, smoked egg yolk 381 kcal		
Twice baked cheese soufflé (v) 17.00		
cream, leeks 381 kcal		

MAINS

Crab and cockles linguine 22.00			
lobster bisque 1172 kcal			
Lentil curry (vg) 19.50			
curry leaves, curry oil 973 kcal			
Lobster roll 24.00			
kosho butter emulsion, chips 1427 kcal			
Pork fillet 30.00			
piquillo pepper, black pudding, green beans 620 kcal			
Black truffle linguine (vg) 20.00			
mushroom jus emulsion 674 kcal			
Ale battered haddock 22.00			
minted peas, fries, tartar sauce 1691 kcal			
Seared stone bass 26.00			
potato and bacon terrine, white wine velouté 821 kcal			
Chicken pie 22.00			
carrot purée, fried kale, red wine jus 1372 kcal			
White onion and thyme quiche (v) 18.00			
gem heart salad 944 kcal			
Mushroom and potato pie (vg) 17.50			
spinach, tarragon, mushroom sauce 678 kcal			
Skylon fish pie 32.00			
haddock, salmon, prawns 846 kcal			
Fishcake 18.50			
cucumber salad, smoked mackerel sauce 447 kcal			

GRILL

300g Ribeye	42.00	Lemon and thyme glazed chicken breast	20.00
chips, bearnaise sauce 1398 kcal		new potatoes, mushrooms, leek 2138 kcal	
220g Flank steak	20.00	Skylon cheeseburger	20.00
chips, chimichurri sauce 2020 kcal		tomato, little gem, house sauce, milk bun, fries 2138 kcal	
200g Beef fillet steak	39.50	400g Cornish plaice	25.00
chips, pepper sauce 667 kcal		lemon, brown butter sauce 976 kcal	
300g Milk fed veal cutlet	42.00	Ratatouille skewers (vg)	19.00
chips, bread crumb and brown butter, red wine jus 667 kcal		chimichurri sauce 976 kcal	

SHARING - FOR TWO

Beef Rib 1kg 85
choice of 2 sides, red wine jus 1559 kcal
Dover sole 1kg 90
tomatoes, brown butter sauce 1559 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
Mash potato 6.00	557 kcal

PUDDINGS

Yorkshire rhubarb trifle	10.00
bourbon vanilla custard 667 kcal	
Date and molasses sticky toffee pudding	10.00
vanilla ice cream 504 kcal	
BBQ pineapple pavlova (vg)	9.00
rosemary, vegan Chantilly cream 169 kcal	
Pear frangipane tart	10.00
vanilla ice cream 514 kcal	
Blood orange posset	10.00
shortbread 738 kcal	
Warm rice pudding	9.00
salted caramel 1453 kcal	
Chocolate and passionfruit fondant	10.00
salted caramel 1453 kcal	
Ice cream and sorbets	2.50 per scoop
chocolate, vanilla, rum and raisin 42/43/53 kcal	
raspberry, mango, lemon 24/26/30 kcal	

SHARING - FOR TWO

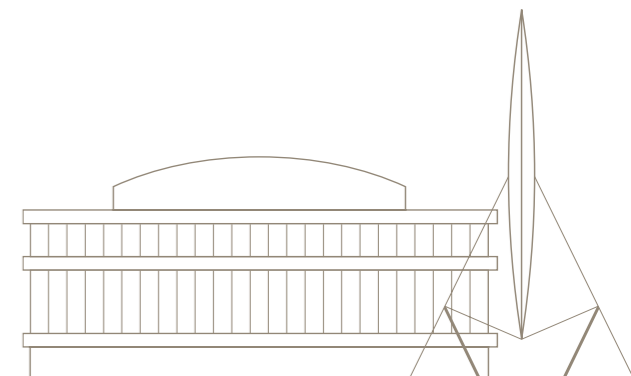
Baked Alaska 20.00
coconut, mango, charred meringue 899 kcal

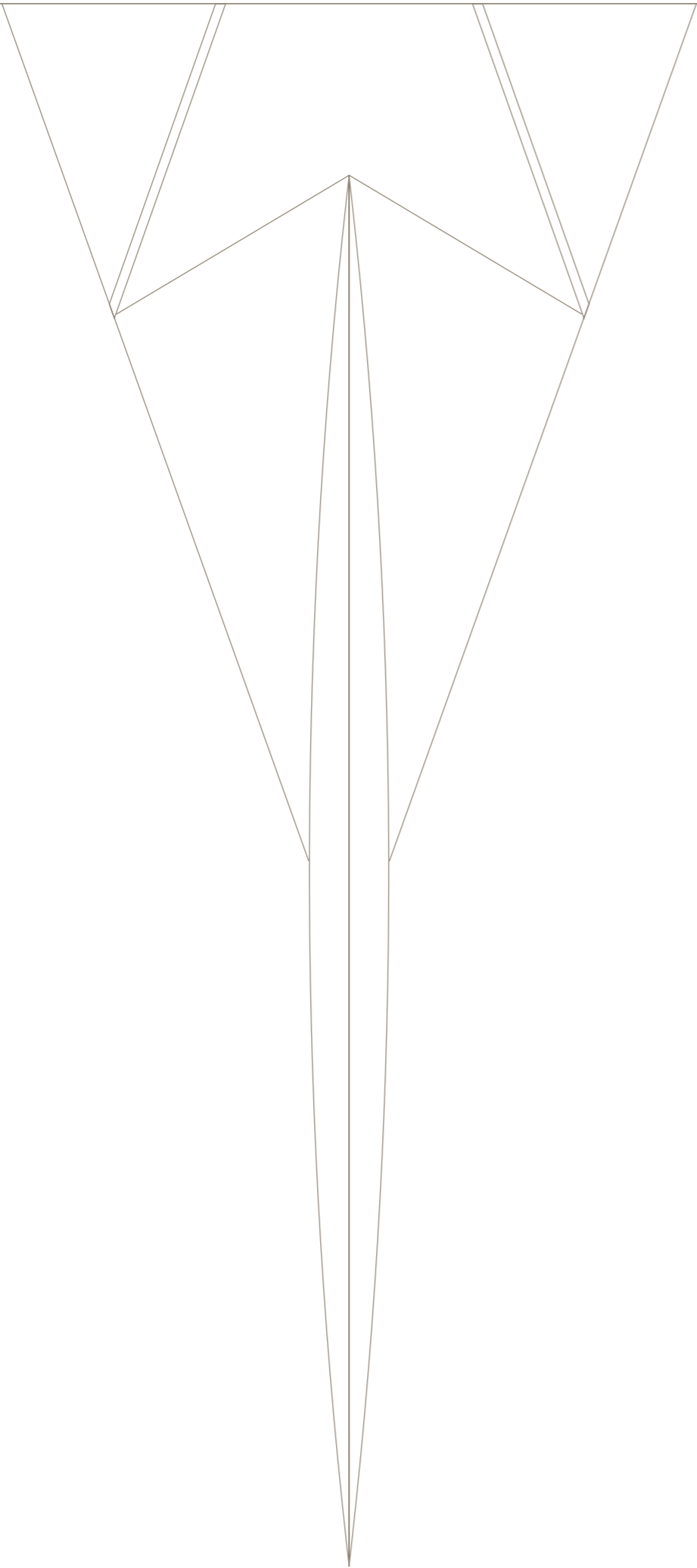
CHEESES

Cheese selection
lavash, onion relish, quince jelly 248 kcal
Stilton 221 kcal, Poulligny Saint- Pierre (u) 97 kcal, Twanger 123 kcal, Venaco 100 kcal

1 cheese	9.00
2 cheeses	14.00
4 cheeses	24.00

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.





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