

# SKYLON

## SNACKS

White Sourdough Miche (vg), butter 617 kcal	5.00
Olives (vg) 196 kcal	5.00
Truffled Mix Nuts (v) 884 kcal	6.00
Mushroom Arancini, truffle mayonnaise (vg) 1375 kcal	7.00

## GRILL

Lemon & Thyme Glazed Chicken Breast potatoes, leeks, chesnut mushrooms 1200 kcal	24.00
10oz Ribeye (h) 1398 kcal	39.00
Pork Chop 976 kcal	26.00
Lamb Chops 1077 kcal	34.00
Skylon Cheeseburger tomato, gem lettuce, house sauce, fries 2138 kcal	24.00

### SHARING

28oz Cote de Boeuf 3367 kcal	46.00pp
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## SAUCES 4.00

Grain Mustard 274 kcal   Bearnaise 221 kcal
Peppercorn 304 kcal   Bordelaise 232 kcal

## SIDES

Fries 806 kcal	6.50
Green Salad 175 kcal	6.00
Green Mixed Vegetables 196 kcal	6.00
Truffle Parmesan Fries 954 kcal	7.50
Creamy Spinach 235 kcal	7.50
Mash Potato 557 kcal	6.50

## STARTERS

Twice Baked Cheese Souffle (v) cream, leeks 498 kcal	12.00	Prawn Cocktail sriracha mayonnaise 608 kcal	16.00
Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 579/1468 kcal	18.00/24.00	Split Yellow Pea Soup 431 kcal (vg) bacon 199 kcal or grilled halloumi 161 kcal	9.00
Anchovies on Toast salted butter, caramelised onions, chive crème fraiche 728 kcal	14.00	Cured Salmon horseradish crème fraiche, beetroot 428 kcal	14.00
Steak Tartare slow cooked egg yolk, crispy potato, crème fraiche, parmesan cheese 465/1306 kcal	18.00/25.00	Caesar Salad grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons 691/929 kcal	14.50/20.00
		Dressed Cornish Crab crab mousse, hand-picked white meat, sourdough, lemon 356 kcal	18.00

## MAINS

Crab & Cockles Linguine lobster bisque 625 kcal	20.00	Mushroom Risotto (v) melba crisp, smoked egg yolk 446 kcal	21.00
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1581 kcal	28.00	Skylon Shepherd's Pie slow cooked lamb with cheddar mash 1186 kcal	20.00
Fishcake cucumber salad, mackerel veloute 1372 kcal	18.50	Skylon Fish Pie haddock, salmon, prawns 1219 kcal	26.00
Black Truffle Linguine (vg) mushroom jus emulsion 503 kcal	19.00	Pumpkin, Spinach & Chickpea Masala (v) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 978 kcal	24.00
Fish & Chips minted peas, fries, tartar sauce 1691 kcal	20.00	Grilled Salmon baby potatoes, herb butter sauce 674 kcal	24.00

## DESSERTS

Yorkshire Rhubarb Trifle bourbon vanilla custard 667 kcal	11.00	Ice Cream and Sorbets chocolate, vanilla, rum and raisin 42/43/53 kcal raspberry, mango, lemon 24/26/30 kcal	7.50
Date & Molasses Sticky Toffee Pudding vanilla ice cream 504 kcal	11.00	Cheese Board Selection of Three Cheeses	19.00
Blood Orange Posset shortbread 738 kcal	10.00	lavash, onion relish, quince jelly 248 kcal Stilton 221 kcal, Pouligny Saint- Pierre (u) 97 kcal, Twanger 123 kcal	
Warm Rice Pudding clotted cream, plum compote 697 kcal	8.00		
Chocolate-Passion fruit Fondant Tart salted caramel 632 kcal	10.00		

### SHARING DESSERT

Baked Alaska coconut, mango, charred meringue 1458 kcal	18.00
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## SATURDAY BRUNCH

Bottomless bubbles £29 per person.  
T's & c's apply.

Egg Benedict air dried ham, hollandaise 674 kcal	14.00
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Egg Royale smoked salmon, hollandaise 691 kcal	15.50
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Egg Florentine (v) garlic spinach, hollandaise 381 kcal	13.50
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6oz Sirloin Steak fries, peppercorn sauce 961 kcal	19.00
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Spinach Ravioli sage butter emulsion 972 kcal	18.00
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## SUNDAY ROAST

Roast Scottish Beef Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce 1113 kcal	28.00
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Roast Pork Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce 1459 kcal	26.00
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Roast Chicken Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce 1459 kcal	26.00
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Portobello Mushrooms (v) Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots 1466 kcal	24.00
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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 | (h) - halal. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.