

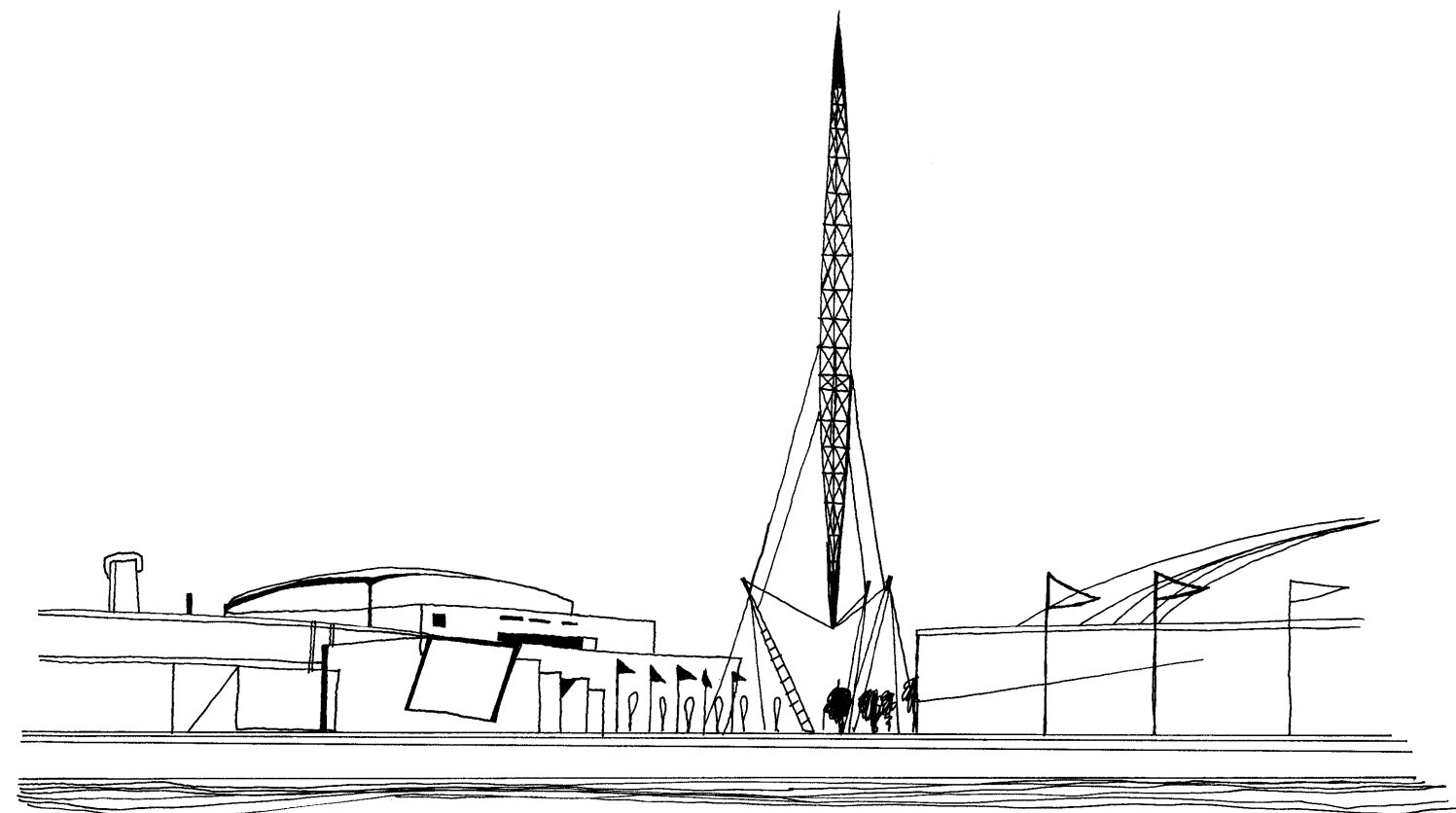
SKYLON GRILL

W: Skylon-restaurant.co.uk

T: [@skylonsouthbank](https://www.instagram.com/skylonsouthbank)

FB: [Facebook.com/SkylonRestaurant](https://www.facebook.com/SkylonRestaurant)

For private events and celebrations at Skylon please contact our Events Manager, Alice Guarnaschelli, on 0207 654 7804 or aliceg@danddlondon.com



STARTERS

Celeriac Lightly curried celeriac and apple soup	6.50
Chicory Chicory, pear and walnut salad, Caesar dressing	7.50
Beetroot Baked beetroot and Yellison's farm goat's cheese salad, toasted hazelnuts and port dressing	8.00
Crab Brixham crab cakes, served with crispy shaved fennel salad and a dill mayonnaise	9.50
Ham Cornish coppa cured ham, torn garlic croutons, wild rocket and shaved Lancashire cheese	9.50
Chicken Chicken and duck liver pate, dried fruit chutney, toasted sourdough bread	9.50
Salmon Skylon cured salmon with beetroot and fresh horseradish	10.00
Duck Potted duck with cranberry jelly, toasted sourdough bread	10.00
Smoked fish board (to share) Lincolnshire smoked eel, Cornish smoked mackerel and locally smoked salmon served with horseradish beetroot dip and pumpernickel bread	15.75
Charcuterie board (to share) Bath Chorizo and salami, Cornish coppa cured ham, served with grilled sourdough bread and pickled vegetables	16.50

MAIN COURSES

Pea Pea and truffle risotto with a crispy poached egg	12.50
Pumpkin Fresh penne pasta with roasted pumpkin, seasonal wild mushrooms and toasted pine nuts	13.00
Mackerel Grilled Cornish mackerel, spiced aubergine relish and crispy onion rings	13.50
Smoked haddock Naturally smoked haddock fishcake, lemon mayonnaise and buttered spinach	16.00
Hake Roasted hake, seasonal wild mushrooms, brown shrimp and herb butter	16.50
Duck Crisp Creedy Carver duck, red cabbage coleslaw, watercress salad, orange and honey dressing	18.00
Lamb Roast Lune valley Barnsley lamb chop, garlic cream potatoes and lamb gravy	18.50
Sunday roast Roasted beef sirloin, Yorkshire pudding, roast potatoes and carrots (available on Sunday only)	20.00

FROM THE GRILL

Hanger steak (9oz)	15.00
Rump steak (9oz)	18.00
Sirloin steak (9oz)	20.00
Rib eye steak (9oz)	21.00
Fillet steak (9oz)	30.00
Chateaubriand (16oz) for two	58.00

Please select a sauce to accompany your choice from the Grill

Béarnaise sauce	Garlic and herb butter	Lemon butter sauce
Red wine gravy	Bloody Mary ketchup	Spiced smoked paprika butter
Three peppercorn sauce	Apple barbecue sauce	

SIDE ORDERS

Seasonal greens	3.50
Buttered tarragon carrots	3.50
Crushed swede	3.50
Seasonal mixed leaf salad	3.75
Crisp baby gem salad with lime dressing	3.75

Thick cut chips	4.00
Creamed spinach	4.00
Mashed potato	4.00
Buttered new potatoes	4.00
Tomato and shallot salad, Worcestershire sauce dressing	4.00

CHILDREN'S MENU

Mini free range pork Cumberland sausage ring, mashed potato and gravy

Naturally smoked haddock fish cake with lemon mayonnaise

Buttered linguine with herbs and parmesan

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Dark chocolate and caramel mousse with white chocolate and vanilla ice cream

Vanilla and spiced orange cheesecake, orange syrup

Selection of ice cream and sorbets

1 Course 8.00 2 Courses 13.00

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.