

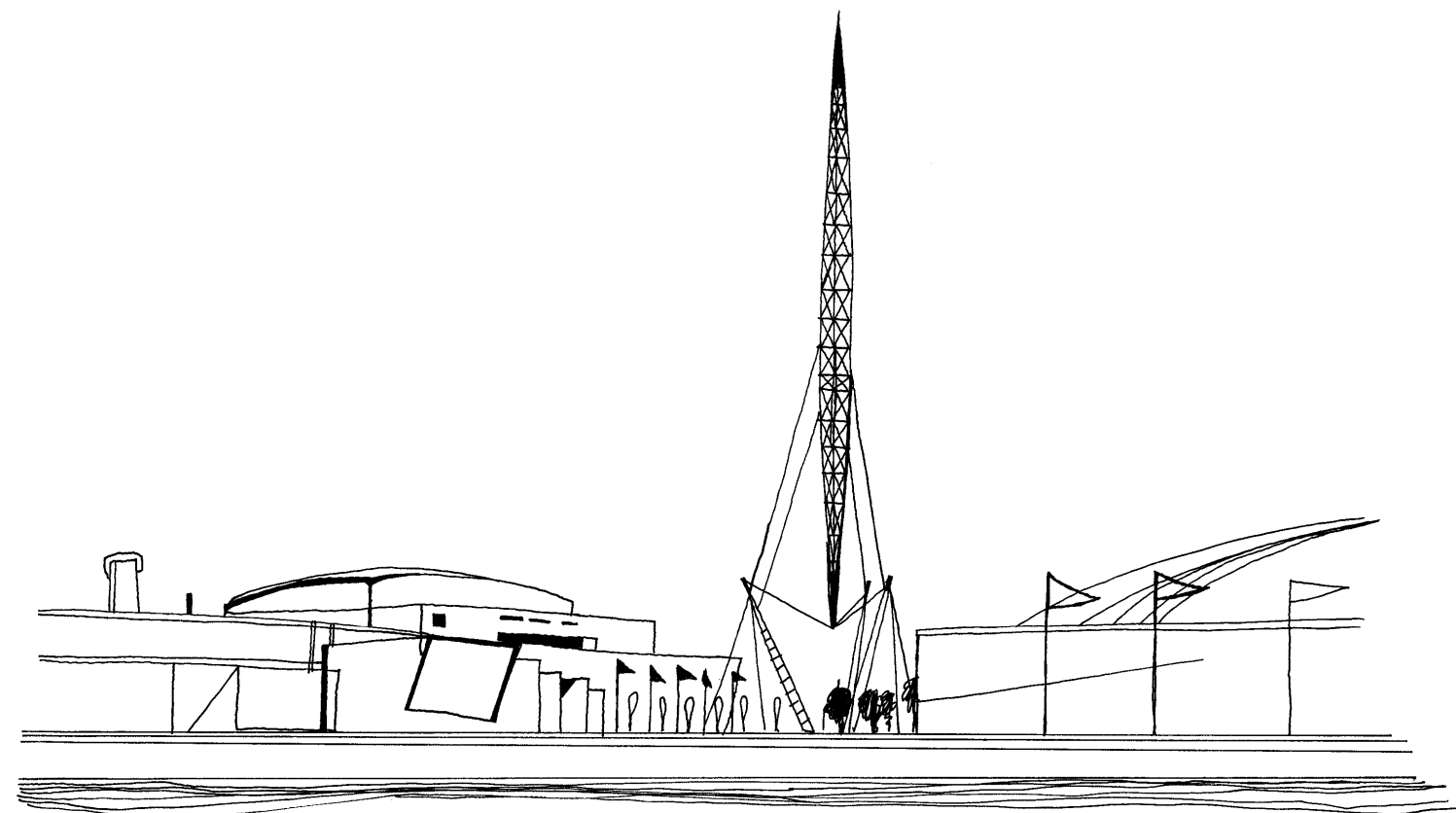
SKYLON GRILL

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

Watercress English watercress soup, soured cream	7.00
Beetroot Baked beetroot and Ticklemore goat's cheese salad, toasted hazelnuts, port dressing	8.00
Crab Brixham crab cakes, crisp fennel salad and 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 crisp radish and pea shoot salad	10.00
Rabbit Potted rabbit with honey pickled carrots and toasted sourdough bread	11.50
Salad Skylon summer salad of peas, broad beans, asparagus, green beans, crisp baby gem, soft egg and herb dressing	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) Chorizo and salami, Cornish coppa cured ham, served with grilled sourdough bread and pickled vegetables	16.50

MAIN COURSES

Pea Pea and summer truffle risotto, crispy poached egg	12.50
Butternut Squash Roasted butternut squash and sage ravioli, seasonal wild mushrooms and toasted pine nuts	14.00
Cod Beer battered cod, hand cut chips and crushed minted peas	15.50
Smoked haddock Naturally smoked haddock fishcake, lemon mayonnaise and grilled asparagus	16.00
Hake Roasted hake, seasonal wild mushrooms, brown shrimp and herb butter	16.50
Pork Sticky pork barbecue ribs with red cabbage coleslaw	16.50
Lamb Roast Lune valley lamb chump, grilled courgettes, quinoa and minted yoghurt	18.50

FROM THE GRILL

Rump steak (9oz)	18.00
Sirloin steak (9oz)	20.00
Rib eye steak (9oz)	21.00
Fillet steak (9oz)	30.00
Line caught yellow fin tuna steak	19.50

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

Buttered curly kale	3.50	Thick cut chips	4.50
Buttered tarragon carrots	3.50	Creamed spinach	4.00
Seasonal mixed leaf salad	3.75	Mashed potato	4.00
Crisp baby gem salad with lime dressing	3.75	Buttered Jersey Royal 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.