

TASTING MENU

Chef's Appetiser

Salmon

Whiskey & hop cured salmon, mandarin purée, baby leek, radish

Kerner, Abbazia di Novacella
Alto Adige, Italy

Foie Gras

Pan fried foie gras, ginger bread, quince & Madeira jus

Chardonnay, Heitz Cellar
Napa Valley, USA

Lemon Sole

Herb crusted lemon sole, cockles, spinach purée & sea vegetables

Riesling, Tradition, Hugel
Alsace, France

Duck

Roasted Goosnargh duck breast, salt baked heritage carrots, romanesco cauliflower, duck jus

Syrah, Château Val Joanis, Réserve Les Griottes
Lubéron, France

Pre Dessert

Cherry

Sour crème brûlée, basil sorbet, cherry salad

Mas Amiel
Maury, France

Or

Seasonal Farmhouse Cheeses

Selection of British and French cheeses from Beillevaire
A perfect matching can be organized by the sommelier team depending on your choices **(7.00 supplement)**

6 courses 55.00

Wine pairing 45.00

Available for lunch until 13.30 and dinner until 21.30

To be taken by entire table

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.
If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering

A LA CARTE

STARTERS

Salmon 11.00

Whiskey & hop cured salmon mandarin purée, baby leek, radish

Smoked Eel 12.00

Crispy bacon potato cake with warm Lincolnshire smoked eel, lemon dressing

Scallop 15.00

Raw scallop ceviche, deep fried oysters, chilli, lime, capers

Crab 15.00

Salad of Cornish crab, golden beetroot, fennel, cucumber, spring onion

Foie Gras 16.00

Pan fried foie gras, ginger bread, quince & Madeira jus

Venison 12.50

Carpaccio of venison, pickled beetroot, smoked apple purée

Vegetable 9.50

Autumn vegetable salad, pumpernickel soil, walnut & sherry vinegar dressing

Potato 9.50

Baked Yukon gold potato velouté, braised onion, sourdough & onion macaroon

MAINS

Lemon Sole 22.00

Herb crusted lemon sole, cockles, spinach purée & sea vegetables

John Dory 27.00

Pan fried john dory, brassica, cauliflower & almond velouté

Halibut 29.00

Roast fillet of halibut, sauté cep, chestnut, butternut purée, red wine sauce

Duck 25.00

Roasted Goosnargh duck breast, salt baked heritage carrots, romanesco cauliflower, duck jus

Pork 22.00

Slow roasted Saddleback pork belly, baby artichoke, buttered spinach, shaved fennel, Bramley apple purée & pork jus

Grouse 30.00

Ballotine of Lancashire grouse, celeriac porridge, roast shallot, brioche croutons & game jus

Beef 36.00

Tournedos Rossini, mushroom jam, truffle & Madeira jus, thick cut chips

Butternut Squash 19.50

Butternut squash, caramelised onion & chestnut pie, buttered Savoy cabbage

SIDES

Purple sprouting broccoli 4.00 Mash potato 4.00

Thick cut chips 3.50 Mixed leaf salad 3.75

Spring greens 4.00

Skylon History

Following the destruction and devastation of the Second World War, the then Labour Government under Prime Minister Clement Atlee put forward the idea for a “Festival of Britain”, a unique permanent exhibition of the culture and splendour of the British Isles, to provide a rejuvenating effect to the war-ravaged British people. At the centre of this exhibition was to be a magnificent concert hall, to act as the focal point of musical life in London. The derelict area on the South bank was thus cleared, and on 3rd May 1951 the Royal Festival Hall was opened.

In addition to the Royal Festival Hall, and other artistic and cultural pieces, was a newly commissioned structure known as Skylon, from where our restaurant gets its name. Located on a site just west of the Festival Hall, this futuristic steel and aluminium structure took the form of a giant cigar shaped lattice work, lit from within and standing 300ft tall. Designed by competition winners Hidalgo Moya and Philip Powell, and manufactured by a British company, Painter Brothers, it was to be the enduring symbol of the festival. However, within less than twelve months of construction, the government decided to demolish the structure due to unsubstantiated fears for the public's safety.

Shortly after, many of the other exhibition's features were demolished, with only the Royal Festival Hall surviving. Following 50 years of service to the performing arts and music, it was decided in 2005 that it was time for a fresh injection of life into the hall and the surrounding areas. Following 2 years work, and a budget of £91 million, the Royal Festival Hall re-opened in all its former glory in June 2007.

D and D London have joined forces with the South Bank Centre in this project, and using the skill, foresight and cutting edge design that this established restaurant group has at its disposal, have created a stunning space incorporating a raised cocktail bar, a fine dining restaurant and a relaxed, all day grill. The menu has a strong British influence making the most of our islands' wonderful produce.