

## Brunch

### Mushroom

Wild mushroom, garlic & parsley, sourdough toast

### French toast

French toast, smoked streaky bacon & maple syrup

### Salmon

H. Forman smoked salmon & scrambled eggs

### Baked eggs

2 baked eggs, spicy tomato & sobrasada, sourdough toast

### Smoked haddock

Poached smoked haddock & hens egg, crushed potatoes, herb butter sauce

### Waffle

Warm waffle, fresh berries, Chantilly cream

### Pancakes

Pancakes filled with cheddar & ham or Nutella & banana

## Skylon Special Brunch Offer

Join Skylon for a special Saturday brunch madness

**2 course 35.00**

**3 course 45.00**

### Bottomless:

Bloody Mary, Prosecco, Mimosa

### Smoothies £8.00 each

#### Morning Sipper

Orange juice, raspberry purée, Greek yoghurt blended, served in a high ball glass garnished with an orange slice

#### Passion at Skylon

Passion fruit juice, peach purée, fresh strawberries shaken with milk served in a high ball glass, garnished with dried apple

#### Apple Greek

Apple juice, lemongrass & ginger cordial mixed with honey & Greek yoghurt, served in a high ball glass garnished with strawberry & mint

Available Saturday only

From 11.30am to 3.00pm (last orders)

Available for parties up to 6 guest

Table is required back after 2 hours

## Snack & Share

### Squid

Fried chilli squid, mango & chilli jam

### Houmous

Skylon houmous & crudités grilled sourdough bread

## Starters

### Celeriac

Celeriac velouté, truffle cream, garlic croutons

### Salmon

Blackcurrant & vodka cured gravlax, apple & fennel

### Prawn

Asian prawn broth, soba noodles, chilli, coriander

### Beef

Beef Tartare, sour dough, croutons

### Yellowfin Tuna

Seared Yellowfin tuna, moulis, wasabi & ponzu

## Salads

### Crab

Crab & prawn salad, radish, lettuce hearts, soft herbs, truffled crème cru

### Romaine Caesar

Romaine lettuce, Parmesan, Ortiz anchovy, croutons

Add: **5.00 extra**

Hot smoked salmon or smoked chicken

### Quinoa

Avocado, roasted pepper, herb quinoa, goat's curd

## Main & Grill

### Duck

Confit Goosnargh duck leg, cavolo nero, pancetta, baby onion, chestnut & wild mushroom

### Ricotta Gnocchi

Ricotta dumplings, wild mushrooms, Spinach & aged parmesan

### Artichoke

Jerusalem & baby artichoke, charred shallots, pearl barley, madeira & truffle vegetable jus

### Skylon hamburger

#### 200g

Scottish beef, Lancashire cheddar, bacon, baby gem lettuce, pickles

hand cut chips, spiced tomato chutney

### Chicken

Ras-el-hanout, spatchcock, salted lemon & charred aubergine

### Rump

250g, 62 day aged

## Sides

4.50 each

Hand cut chips

Potato purée

Minted new potatoes

Buttered curly kale, caramelised pecans

Braised red cabbage

Mixed Skylon salad

Crisp green leaf salad

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.

## Dessert

### Blackberry

Mascarpone mousse, blackberry, apple Sauternes, Castelnau de Suduiraut, France 2005

### Plum

Bakewell tart, plum jam, rum custard Coteaux du Layon, Domaine des Forges Loire Valley, France 2014

### Fig

White chocolate mousse, poached figs, lime, Brandy syrup Monastrell Dulce, Familia Castaño, Spain 2013

### Crème brûlée

Classic vanilla crème brûlée Tokaji Aszu, "5 Puttonyos", Royal Tokaji, Hungary 2009

### Ice creams

A selection of ice creams & sorbets

### Seasonal Farmhouse Cheese

Selection of British & French cheeses Graham's, 10 years old Tawny, NV

Any 2 cheeses with crackers for **£6.00**

Add extra to your selection for **£1.50** per piece

