

Brunch & Starters

Prawn

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

Skylon Special Brunch Offer

Join Skylon for a special brunch madness

2 course 37.00

3 course 47.00

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 on Saturdays from 11.30am until 2.30pm only.

Available for parties up to 12 guests

Table is required back after 2 hours

Houmous

Skylon houmous & crudités grilled sourdough bread

Soup of the day

Beef

Beef Tartare, sour dough, croutons

Yellowfin Tuna

Seared Yellowfin tuna, moulis, wasabi & ponzu

Mushroom

Wild mushroom, garlic & parsley, sourdough toast

French toast

French toast, smoked streaky bacon & maple syrup

Baked eggs

2 baked eggs, spicy tomato & sobrasada, sourdough toast

Salmon

H. Forman smoked salmon & scrambled eggs

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

Main & Grill

Duck

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

Wild mushroom

Wild mushroom & pearl barley risotto, winter truffle & aged parmesan

Linguine

Seafood linguine, courgette, cherry tomatoes, garlic, white wine sauce

Skylon hamburger

200g

Scottish beef, Lancashire cheddar, bacon, baby gem lettuce, pickles
hand cut chips, spiced tomato chutney

Chicken

Roasted free range chicken breast, kale, kohlrabi, carrot, tarragon sauce

Rump (£5 supplement)

250g, 62 day aged

Sides

4.50 each

Hand cut chips

Potato purée

Minted new potatoes

French beans

Mixed Skylon salad

Crisp green leaf salad

Dessert

Cranberry

Bakewell tart, cranberry jam, Crème Fraiche sorbet
Sauternes, Castelnau de Suduiraut,
France 2005 **11.00**

White chocolate

White chocolate, kirsch & griottine trifle
Coteaux du Layon, Domaine des Forges
Loire Valley, France 2014 **9.00**

Pear

Red wine poached pear, cardamon ice cream
Monastrell Dulce, Familia Castaño,
Spain 2013 **8.50**

Crème Catalan

Crème Catalan, espellette chilli &
chocolate madeleine
Tokaji Aszu, "5 Puttonyos", Royal Tokaji,
Hungary 2009 **11.50**

Ice creams

A selection of ice creams & sorbets

Seasonal Farmhouse Cheese (2.50 supplement)

Selection of British & French cheeses
Graham's, 10 years old Tawny, NV **7.50**

Please note that unlimited drinks are available for the 2 hours of duration of your brunch/lunch only.

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.

