

SKYLON

Wine paring available at £15.00 which includes:

Sauvignon Blanc Caliterra – Chile (100ml)

Rioja Crianza Artesa – Spain (100ml)

Brown Brothers Lane Harvest Orange Muscat – Australia (80ml)

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 traces of nuts. Please inform us immediately if you have any specific allergies.

Available from:

Lunch 12pm – 2.30pm, Monday to Friday

Up to 8 people only

Menus are subject to change due to seasonality and product availability.

STARTERS

Mackerel rillettes, apple & fennel

Duck rillettes, celeriac remoulade, grilled sourdough

Soup of the day

Autumn beetroot & heritage carrot, goat's curd, dandelion, mustard & honey

MAIN COURSES

Herb crusted baked cod, saffron & mussel chowder

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

Short crust game pie, pomme purée, savoy cabbage

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

Side orders 4.50 each

Hand cut chips

Minted new potatoes

Mash potatoes

Crisp green leaf salad

French beans

Mixed Skylon salad

PUDDINGS

White chocolate, kirsch & griottine trifle

Mulled wine poached pear, cardamom ice cream

Crème Catalan, espellette chilli & chocolate madeleine

A selection of ice creams & sorbets

2 courses £20.00

3 courses £25.00