

SKYLON

Wine pairing 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:

Lunch 12pm – 2.30pm, Monday to Friday

Up to 8 people only

Menus are subject to change due to seasonality and product availability

STARTERS

Tuna tartare, horseradish cream, watercress

Venison pastrami, gherkin purée

Salt baked winter vegetables, pumpernickel, goat's curd, coastal herbs

Butternut squash velouté, chestnut gnocchi

MAIN COURSES

Baked cod, puy lentils, spiced cauliflower & pickled walnut

Pan fried sea bass fillet, chestnuts, lardons, salsify, red wine sauce

Goosnargh duck breast & stuffed 'duck' cabbage, salt baked carrot, duck jus

Celeriac & wild mushroom pithivier, cavolo nero, mushroom velouté

Side orders 4.50 each

Hand cut chips

Minted new potatoes

Mash potatoes

Crisp green leaf salad

French beans

Mixed Skylon salad

PUDDINGS

Crème Catalan, espellette chilli & chocolate madeleine

Cappuccino mousse, coffee macaroon, milk ice cream

Bakewell tart, cranberry jam, Crème Fraiche sorbet

A selection of ice creams & sorbets

2 courses £25.00

3 courses £30.00