

Brunch & Starters

Tomato

Heirloom tomatoes, burrata cheese, tarragon pesto, black olives

Romaine Caesar

Romaine lettuce, Parmesan, anchovy, soft hen's egg, croutons

Add: **5.00 extra**
Hot smoked salmon or smoked chicken

Tuna

Shaved fennel, punterelle, red onion, coriander & black pepper dressing

Skylon Special Weekend Brunch Offer

Join Skylon for a special brunch madness

2 course 20.00

3 course 30.00

Add bottomless Prosecco, Bloody Mary or Mimosa to your meal (17.00 supplement)

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

Banana temptation

Banana & fresh strawberry blended with milk and honey. Served tall in highball glass and garnished with fresh mint, strawberry and orange

Available on Saturdays from 11.30am until 2.30pm
On Sundays available until 4pm in the Restaurant and 2.30pm in the Grill.

Available for parties up to 13 guests
Table is required back after 2 hours

Soup

Cream of cauliflower soup, roasted florets, toasted almonds

Avocado

Avocado & chilli on toast with poached hen's eggs

Mushroom

Wild mushroom, poached eggs, parsley, sourdough toast

Salmon

H. Forman & Son smoked salmon, scrambled eggs

Baked eggs

2 baked eggs, spicy tomato & sobrasada, potatoes, sourdough toast

Smoked haddock

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

Waffle

Warm waffle, macerated berries, Chantilly cream

Glazed crepes

Crepes filled with mature cheddar & ham or Nutella & banana

French toast

French toast, smoked streaky bacon & maple syrup

Sunday Roast

(Available on Sundays only)

Roast

(5.00 supplement)

Aberdeen Angus beef sirloin, market vegetables, roast potatoes, Yorkshire pudding & gravy

Main & Grill

Duck

Confit duck leg, spiced carrot purée, tender stem broccoli, blood orange sauce

Wild mushroom

Wild mushroom ravioli, spring vegetables, basil pesto

Salmon

Grilled Scottish salmon, spring greens

Pollock

Roasted pollock, charred cucumber, shaved fennel, dill velouté

Skylon burger

200g

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

Ham hock

Smoked ham hock pie, grain mustard mash potato

Rump (5.00 supplement)

250g 40 day aged (British White)

Sides

4.75 each

Triple cooked chips

Potato purée, truffle oil

Mixed greens, confit shallots

Minted new potatoes

Chantenay carrots, honey and dill

Mixed leaf salad

Rocket & Parmesan salad

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.

Dessert

Coffee

Cappuccino mousse, vanilla ice cream
Malamado Malbec, Fam. Zuccardi,
Argentina 2014

7.00

Coconut

Panna cotta, meringue, passion fruit
Coteaux du Layon, Domaine des Forges
Loire Valley, France 2014

9.00

Chocolate

Guanaja chocolate pave, milk ice cream
Monastrell Dulce, Familia Castaño,
Spain 2013

8.50

Pistachio

Brûlée, lemon thyme shortbread
Monastrell Dulce, Familia Castaño,
Spain 2013

8.50

Ice creams

A selection of ice creams & sorbets

Seasonal Farmhouse Cheese

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

7.50

