

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 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

Pea and mint salad with feta cheese and pea tendrils

Hake ceviche with grapefruit, lime, celery, and coriander cress

Cream of cauliflower soup, roasted florets and toasted almonds

Parma ham with cantaloupe melon and pickled cucumbers

MAIN COURSES

Steamed Cornish cod with courgette linguini, monks beard and wild garlic cream

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

Grilled leek risotto, piquillo peppers and roasted cherry tomatoes

Braised lamb neck, grilled baby gem, spring onions and mint

Side orders 4.75 each

Triple cooked chips

Mixed leaf salad

Potato purée with truffle oil

Rocket and Parmesan salad

Spring cabbages with confit shallots

Minted new potatoes

Chantaney carrots with honey and dill

PUDDINGS

Paris-brest with Tonka bean and fresh raspberries

Pistachio brûlée with lemon thyme shortbread

Mandarin parfait with chocolate ice cream

Selection of ice creams & sorbets

2 courses £20.00

3 courses £25.00

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