Snacks

Squid 9.00
Fried squid, sriracha mayonnaise, burnt lime

Foie Gras 16.00
Croque monsieur's, truffle, caramelised onions

Sliders 14.00
Cornish soft shell crab sliders, Asian slaw

Charcuterie 14.50
Parma ham, salami, chorizo, cornichon, onions

Cod Roe 8.50
Squid ink taramasalata, smoked paprika crackers

Starters

Soup of the day 9.00

Salmon 14.50
H. Forman & Son smoked salmon,
crème fraiche, dill, soda bread

Rabbit 10.50
Confit rabbit leg & chicken ballotine,
toasted hazelnuts, sherry vinegar reduction

Crab 12.50
Cornish crab, Yorkshire rhubarb,
apple, tardive, sorrel cress

Grill

Salmon 22.50
Scottish salmon, mixed greens

Fillet 32.00
230g, British White, 29 day aged

Ribeye 29.00
250g, Galician blond, 40 days dry aged

Lamb Cutlets 23.00
Salt marsh, Foulness Island

Pork chop 20.00
225g, Gloucester Old Spot

Main

Hake 18.00
Roasted hake, charred cucumber,
fennel, dill velouté

Braised lamb 19.50
Braised neck, peppered sweetbreads,
wild garlic, ratatouille

Pasta 16.50
Tagliatelle, basil, plum tomato,
black olives, feta cheese, pine nuts

Chicken 18.50
Roasted corn fed breast, broad beans
wild mushroom fricassee, chicken skin

Sandwiches

Skylon Burger
200g / 400g 16.00/20.00
British beef, Lancashire cheddar, bacon,
baby gem lettuce, pickle, hand cut chips
spiced tomato chutney

Seafood roll 18.00
Crayfish, salt water prawns, Cornish crab
cocktail sauce, apple, celery cress
pink peppercorns

Salads

Tuna 14.00/18.00
Shaved fennel, punterelle, red onion,
coriander & black pepper dressing

Carrot 9.00/16.00
Burnt carrots, blood oranges
cumin seeded granola, goat's curd

Tomato 9.00/16.00
Heirloom tomatoes, burrata cheese,
tarragon pesto, black olives

Caesar 9.00/14.00
Romaine lettuce, anchovy, Parmesan,
soft hen's egg, croutons

Add: Extra: 5.00
Hot smoked salmon or smoked chicken

Sides

4.75 Each

Triple cooked chips

Potato purée, truffle oil

Spring cabbages, confit shallots

Minted new potatoes

Chantenay carrots, honey and dill

Mixed leaf salad

Rocket & Parmesan salad

Sauces

2.00 Each

Peppercorn sauce

Béarnaise sauce

Horseradish sauce

Red wine jus

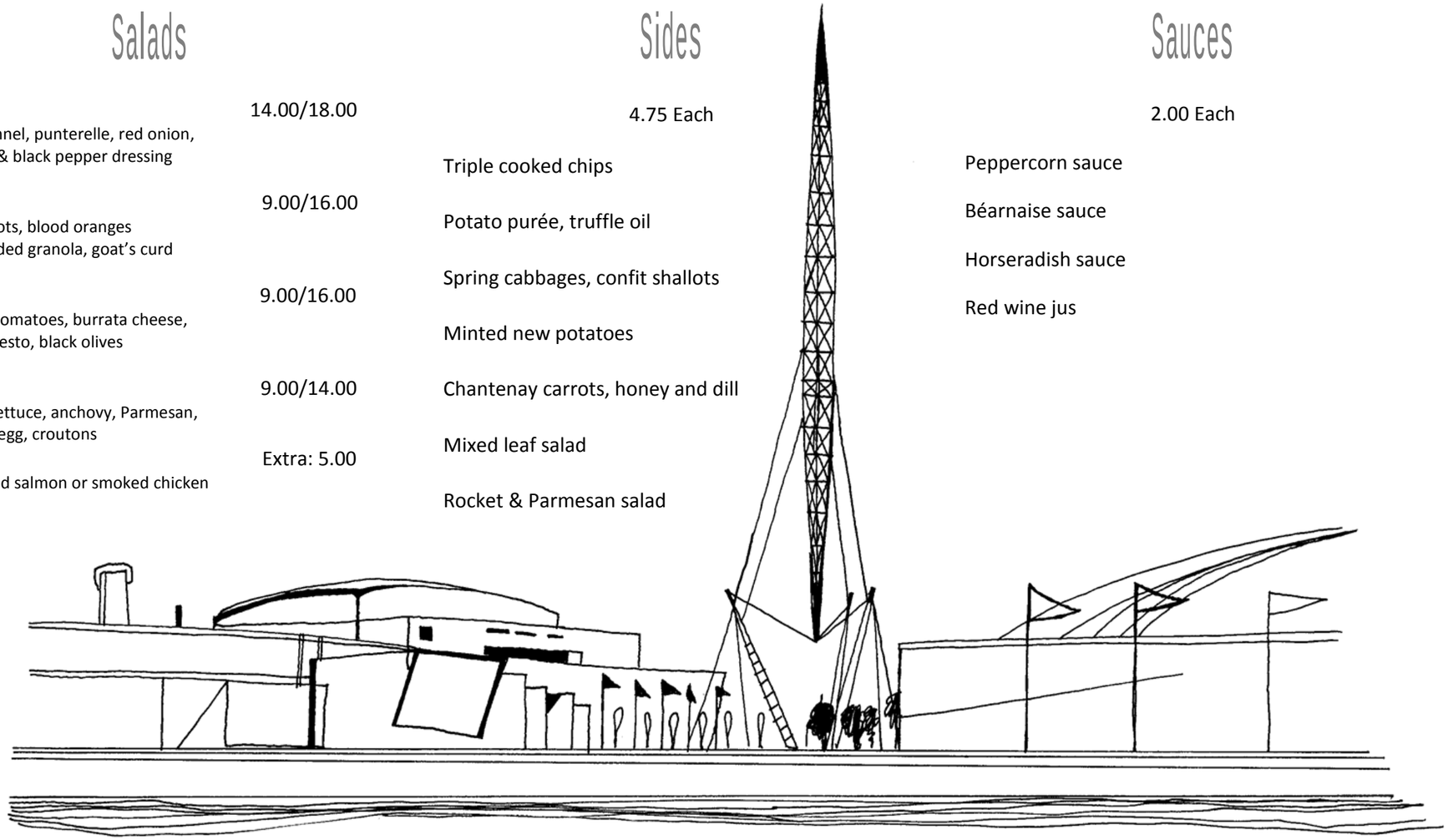
Weekend Brunch

Jazz Bottomless Saturdays from 11.30am until 2.30pm Restaurant & Grill

Sundays Bottomless Roast from 11.30 until 4pm Restaurant, 2.30pm Grill

Available for parties up to 13 guests

Follow us @skylonsouthbank



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

Dessert

Hazelnut 8.00
Praline & hazelnut bombe
milk chocolate, orange salad

Sauternes, Castelnau de Suduiraut
France 2005 11.00

Rhubarb 8.50
Rhubarb & frangipane strudel
vanilla ice cream

Malamado Malbec, Fam. Zuccardi
Argentina 2014 7.00

Tonka bean 8.50
Paris-Breast, tonka bean
raspberry & yoghurt

Coteaux du Layon, Domaine des Forges
Loire Valley, France 2014 8.00

Pistachio 8.00
Brûlée, lemon thyme shortbread

Monastrell Dulce, Familia Castaño
Spain 2013 8.50

Coconut 8.00
Panna cotta, meringue, passion fruit

Tokaji Aszu,"5 Puttonyos", Royal Tokaji
Hungary 2009 11.50

Ice creams 2.00 per scoop
A selection of ice creams & sorbets

Seasonal Farmhouse Cheese
Selection of British & French cheeses

Any 2 cheeses with crackers for £6.00
Add extra to your selection for £2.00 per piece

Graham's, 10 years old Tawny, NV 10.00

Dessert Cocktails

Deep Purple 12.50
Fresh blackberries, sloe gin
blackberry liqueur
Cranberry juice & fresh mint

Dream at Belize 12.50
Fair Rum with egg white,
lemon juice, salty caramel syrup

Festive kiss 12.50
Martell cognac, ratafia liqueur
cinnamon syrup

Tea &Coffee

All 3.85

Americano
Cappuccino
Espresso
Double Espresso
Cafe Latte
Hot Chocolate

All 4.00

Earl Grey Supreme Jing
Assam Breakfast Jing
Organic Maojian Green Tea Jing
Darjeeling Tea Jing
Whole Chamomile Flowers Jing
Whole Rose Buds Jing
Whole Lemon Verbena Leaf Jing
Fresh mint

Wine by the glass

CHAMPAGNE AND SPARKLING WINE		125 ml
NV	Moët & Chandon Brut Imperial, Epernay	13.50
NV	Laurent-Perrier Brut, Tours-sur-Marne	15.00
NV	Drappier Brut Rosé, Urville	15.50
NV	Veuve Clicquot Ponsardin Yellow Label, Reims	17.00

WHITE WINE		175 ml
2015	Blanc de Blancs Sec, Cuvée Jean-Paul, Gascogne, France	7.00
2015	Macabeo/Chardonnay, Bodega Borsao, Campo de Borja, Spain	7.50
2015	Pinot Bianco, Quercus, Goriška Brda, Slovenia	7.50
2016	Sauvignon Blanc, Warwick Estate, Stellenbosch, South Africa	9.50
2014	Côtes du Rhône Villages, Les Trois Bises, France	9.50
2015	Riesling, Palliser Estate, Martinborough, New Zealand	9.50
2014	St Veran, Domaine Gueugnon Remond, Burgundy, France	11.00
2016	Sauvignon Blanc, Cloudy Bay, New Zealand	14.00

ROSÉ WINE		175 ml
2015	Cinsault Rosé, Le Fleurs de Montblanc, Pays d'Oc, France	7.00
2014	Tavel Rose, Prieure de Montezargues, Rhone Valley, France	11.00

RED WINE		175 ml
2015	Grenache, Cuvée Jean-Paul, Gascogne, France	7.00
2015	Pinotage, M.A.N Family Wines, Coastal Region, South Africa	7.00
2015	Quinta Dos Avidagos 'Lote 138', Douro, Portugal	7.50
2015	Malbec, Finca La Florencia, Argentina	9.00
2015	Côtes du Rhône Villages, Les Gamim, France	9.50
2013	Pinot Noir, Grace Bridge, California, USA	10.00
2013	Peña Roble, Bodega Resalte, Ribera del Duero, Spain	10.00
2011	Carmenere, Signos de Origen, Emiliana, Colchagua Valley, Chile	11.00
2013	Rosso di Montalcino, Tenuta Brunelli, Tuscany, Italy	12.50

CORAVIN SELECTION		125 ml
2012	Chassagne Montrachet Rouge 'Vieilles Vignes', Bruno Colin, France	16.00
2012	Barolo, Pisapola, Ascheri, Italy	18.00
2009	Syrah, The N th Degree, Wente Vineyards, California	19.00
2013	Vosne-Romanée, Domaine Arlaud Père & Fils, France	19.50

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