SKYLON GRILL

Starter	
Selection of artisan bread, butter	2.50
Cream of sweetcorn soup, charred corn, basil cress	7.00
Classic crab cocktail, iceberg lettuce, celery, Mary-rose sauce	12.50
Somerset Camembert & caramelised onion tart, mustard dressed leaves	9.00
Devilled lamb kidneys, mushrooms on toast	9.50
Ruby beetroot, hazelnuts, goat's curd, orange balsamic glaze, horseradish	9.00
Beef Carpaccio, truffle, pickled shimeji, capers, watercress, Parmesan cheese	12.00
Smoked haddock fishcakes, tartare sauce, carrot & dill slaw, Cornish leaves	9.00
Gin cured salmon, avocado puree, gooseberries, Heritage radishes	12.00

Main	
Beer battered cod fillet, triple cooked chips, minted peas, curry aioli	16.00
Rigatoni pasta, tomato sauce, courgettes, Parmesan	16.50
Rare breed rib-eye steak (250g), 40 day dry-aged, peppercorn sauce, chips	32.00
Cumberland sausage ring, spring onion mash, sage & onion gravy	16.00
Grilled chicken Caesar salad, Romaine lettuce, anchovy, Parmesan, Burford brown egg	16.00
Honey glazed Scottish salmon, fine green beans, toasted almonds	21.00
Shetland mussels, wine white, garlic, flat leaf parsley	14.00
Salt marsh lamb cutlets, mint, baby spinach, new potatoes, lamb sauce	23.50
Smoked Gloucester old spot pork chop (250g), grilled pineapple, fried hen's egg	20.00
Salad Niçoise, black pepper yellow fin tuna, anchovy dressing	19.00
Skylon burger, mature Cheddar, lettuce, pickle, tomato relish, red onion, garlic aioli	14.00
make it a double	5.00
add avocado, smoked streaky bacon, fried hen's egg	2.50

SIDE

Triple cooked chips
Mixed greens, confit shallot
Creamed potato, truffle oil
Chantenay carrots, honey & dill
Minted new potatoes
Mixed leaf salad
Rocket & Parmesan salad

3.50

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill
Be aware that some dishes may contain nut traces

Skylon burgers are cooked to order at a medium temperature and above, the Food Standards Agency has asked us to point out that undercooked meat may increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness, if you have any specific allergies, inform a manager

WINE BY THE GLASS

CHAMPAGNE 125ml

NV Moët & Chandon Brut Imperial, Epernay	13.50
NV Drappier Brut Rosé, Urville	15.50
NV Pol Roger Brut Reserve, Epernay	16.00
NV Veuve Clicquot Ponsardin Yellow Label, Reims	17.00

WHITE WINE 175ml

2016 Blanc de Blancs Sec, Cuvée Jean-Paul, Gascogne, France	7.00
2015 Macabeo, Chardonnay, Bodega Borsao, Campo de Borja, Spain	7.50
2015 Riesling, Palliser Estate, Martinborough, New Zealand	9.00
2016 Sauvignon Blanc, Warwick Estate, Stellenbosch, South Africa	9.50
2016 Côtes du Rhône Villages, Les Trois Bises, France	9.50
2014 Marimar Estate Chardonnay, 'Acero' Russian River Valley, USA	12.50

ROSÉ WINE 175ml

2016 Cinsault Rosé, Le Fleurs de Montblanc, Pays d'Oc, France	7.00
2015 Tavel Rose, Prieure de Montezargues, Rhone Valley, France	11.00

RED WINE 175ml

2015 Grenache, Cuvée Jean-Paul, Gascogne, France	7.00
2015 Pinotage, M.A.N Family Wines, Coastal Region, South Africa	7.00
2015 Côtes du Rhône Villages, Les Gamim, France	9.50
2013 Pinot Noir, Grace Bridge, California, USA	10.00
2014 Rioja Crianza, limited edition, Ramon Bilbao, Spain	10.50
2013 Malbec Clos de Los Siete, Michel Rolland, Mendoza, Argentina	12.50

CORAVIN SELECTION 125ml

2012 Marimar Estate, 'Mas Cavalls', Sonoma Coast, USA	16.00
2012 Amarone della Valpolicella Classico,Viviani, Italy	17.00
2011 Meursault 1er cru, 'Perrieres', Michelot, White Condvin, Burgundy, France	19.50

Please do ask our sommelier for the extended list

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