

SKYLON

RESTAURANT

STARTER

Veloute of chestnut & parsnip, gingerbread croutons, parsley oil
Confit sea trout, lemon Verbena, cucumber, bitter lemon puree
Smoked salmon tartar, caper berries and beetroot
Duck terrine, walnut mayonnaise, endive & pear salad

MAIN

Cornish cod, carrot puree, broccoli, black garlic emulsion
Crisp confit pork belly, thyme baked turnips, Agen prunes, parsley root
Ricotta & chive gnocchi, braised Roscoff onion, chanterelle mushroom
Cornish plaice, truffle lardo, toasted Orzo pasta, baby spinach

DESSERT

Apple parfait, sour apple sorbet
Honey & Chamomile panna cotta, blackcurrant sorbet
Pear delice, Gianduja & walnut ice cream
A selection of ice creams & sorbets

2 courses 25.00 add wine pairing 10.00

3 courses 30.00 add wine pairing 15.00

SIDE

3.50

French fries
Honey roasted carrots
Braised red cabbage and raisins

4.50

Potato purée, truffle oil
Wild rocket & Parmesan salad
Minted new potatoes

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 nut traces. If you have any specific allergies, please inform a manager.
Available Monday to Friday from 12pm until 2.30pm for groups up to 8 people