

SKYLON

SNACKS

White Sourdough Miche (vg), butter 617 kcal	5.00
Olives (vg) 408 kcal	5.00
Truffled Mix Nuts (v) 475 kcal	6.00
Mushroom Arancini (vg), truffle mayonnaise (vg) 1084 kcal	7.50
Invisible Soup, Friends of the Elderly charity	1.00

SATURDAY BRUNCH

Bottomless bubbles 29 per person.
T's & C's apply.

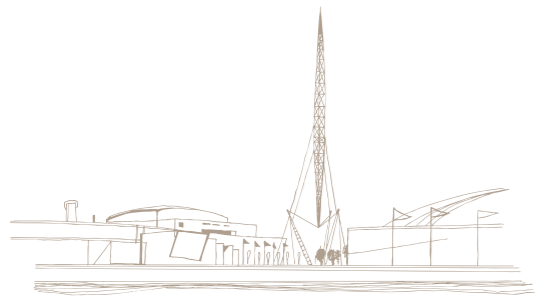
Egg Benedict 14.00
air dried ham, hollandaise 779 kcal

Egg Royale 15.50
smoked salmon, hollandaise 688 kcal

Egg Florentine (v) 13.50
garlic spinach, hollandaise 620 kcal

6oz Sirloin Steak 19.00
fries, peppercorn sauce 1553 kcal

Spinach Ravioli 18.00
sage butter emulsion 1136 kcal



When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.

STARTERS

Twice Baked Cheese Souffle (v) 12.00 cream, leeks 494 kcal	12.00	Prawn Cocktail 15.00 sriracha mayonnaise 608 kcal	15.00
Crispy Duck Salad (h) 18.00 kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1083 kcal Main course available 1468 kcal	18.00	Split Yellow Pea Soup 9.00 bacon 199 kcal or grilled halloumi 161 kcal	9.00
Anchovies on Toast 14.00 salted butter, caramelised onions, chive crème fraiche 728 kcal	14.00	Cured Salmon 14.00 horseradish crème fraiche, beetroot 428 kcal	14.00
Steak Tartare 18.00 slow cooked egg yolk, crispy potato, crème fraiche, parmesan cheese 459 kcal Main course available 1300 kcal	18.00	Caesar Salad 14.50 grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons 691 kcal Main course available 930 kcal	14.50
Beetroot Salad (vg) 9.00 vegan feta, pecan nuts 535 kcal	9.00	Dressed Cornish Crab 18.00 crab mousse, hand-picked white meat, sourdough, lemon 356 kcal	18.00

MAINS

Crab & Cockles Linguine 19.00 lobster emulsion 625 kcal	19.00	Mushroom Risotto (v) 19.00 melba crisp, smoked egg yolk 444 kcal	19.00
Railway Mutton Curry (h) 26.00 fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1581 kcal	26.00	Skylon Shepherd's Pie 20.00 slow cooked lamb with cheddar mash 1478 kcal	20.00
Fishcake 18.00 cucumber salad, mackerel veloute 378 kcal	18.00	Skylon Fish Pie 25.00 haddock, salmon, prawns 1219 kcal	25.00
Black Truffle Linguine (vg) 19.00 mushroom jus emulsion 503 kcal	19.00	Pumpkin, Spinach & Chickpea Masala (v) 21.00 fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 978 kcal	21.00
Fish & Chips 20.00 minted peas, fries, tartar sauce 1691 kcal	20.00	Grilled Salmon 24.00 baby potatoes, herb butter sauce 674 kcal	24.00

GRILL

Lemon Thyme Glazed Chicken Breast 24.00 potatoes, leeks, chesnut mushrooms 1200 kcal	24.00
10oz Ribeye (h) 805 kcal	39.00
Pork Chop 967 kcal	24.00
Lamb Chops 512 kcal	34.00
Skylon Cheeseburger 20.00 tomato, gem lettuce, house sauce, fries 1733 kcal	20.00

SHARING CUT

28oz Cote de Boeuf 3367 kcal 46.00 per person

SAUCES 3.00

Grain Mustard 141 kcal | Bearnaise 402 kcal
Peppercorn 176 kcal | Bordelaise 172 kcal

SIDES

Fries 806 kcal	6.50
Chopped Salad, Main course available 513/906 kcal	6.00
Green Mixed Vegetables 198 kcal	6.00
Truffle Parmesan Fries 955 kcal	7.50
Creamy Spinach 231 kcal	7.00
Mash Potato 557 kcal	6.00

DESSERTS

Yorkshire Rhubarb Trifle 10.00 bourbon vanilla custard 823 kcal	10.00
Date & Molasses Sticky Toffee Pudding 11.00 vanilla ice cream 502 kcal	11.00
Blood Orange Posset 9.00 shortbread 738 kcal	9.00
Warm Rice Pudding 8.00 clotted cream, plum compote 697 kcal	8.00
Pineapple Carpaccio (vg) 9.00 mango sorbet 555 kcal	9.00
Chocolate-Passion fruit Fondant Tart 10.00 salted caramel 761 kcal	10.00
Ice Cream and Sorbets 7.50 ask your server	7.50
Cheese Board Selection of Three Cheeses 19.00 lavash, onion relish, quince jelly 880 kcal Stilton, Pouligny Saint- Pierre (u), Twanger	19.00

SHARING DESSERT

Baked Alaska 18.00
coconut, mango, charred meringue 1465 kcal

SUNDAY ROAST

Roast Scottish Beef 28.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemary potatoes, carrots, red wine sauce 1097 kcal

Roast Pork Belly 26.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemary potatoes, carrots, red wine sauce 1222 kcal

Roast Chicken 26.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemary potatoes, carrots, red wine sauce 851 kcal

Portobello Mushrooms (v) 24.00
Yorkshire pudding, buttered savoy cabbage,
roast rosemary potatoes, carrots 1461 kcal