

SKYLON BRUNCH

Selection of artisan
Bread & butter - 3.50

Egg Skylon, pork belly, poached egg,
hollandaise

Egg RFH salmon, poached egg, roe,
hollandaise

Cured salmon, scrambled eggs

Cinnamon brioche French toast
Smoked streaky bacon, maple syrup

Heritage tomatoes, goat's cheese,
sweet rye & lettuce heart

Wild mushrooms, fried duck egg
grilled focaccia, red wine dressing

Greek yoghurt, oat granola
Seasonal berries

Cured Var salmon, cucumber, dill

Quinoa, orange, fennel

Melon, olives, barrel aged feta

Add avocado – egg- streaky bacon -
2.50

Skylon fry-up - Cumberland sausage, streaky bacon, black pudding
tomato, field mushroom, fried egg

Steak 'n' eggs – flat iron steak, fried hen's egg, cherry tomatoes

Bubble & squeak, smoked ham hock, fried hen's egg, whole grain mustard sauce

Bream fillet, fennel, peas

Shetland steamed mussels, white wine cream sauce

Beetroot risotto, peas, broad beans, Chardonnay dressing

Grilled lemon chicken, green asparagus

Dessert

White chocolate tart

Montgomery Cheddar cheese, quince, grapes, crackers

Warm waffle, macerated berries, honeycomb ice cream

Lemon brulee, sable almond biscuit

Sides all 4.50

French fries

Truffle mash potato

Lettuce heart, vinaigrette

Heritage tomato salad

Jersey royals, sea weed butter

**2 COURSES £35.00
WITH BOTTOMLESS PROSECCO**

ADD £5.00 DESSERT

Available for 2 hours from seating time

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Please be aware some dishes may contain nut traces, if you have any specific allergies inform a manager immediately. Burgers are cooked medium 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.