

SKYLON

Restaurant

Starters

Butternut squash veloute, chestnuts, crème fraiche	9.
Roast beetroot, savoy cabbage, gherkins, truffle dressing	11.
Slow cooked wood pigeon, tender swede, pickled red cabbage	12.
Dorset crab, cucumber, lemon, fennel crisp	16.
Hand dived scallops, cauliflower, champagne velouté	15.
Cured Var salmon, pickled cucumber, honey mustard dressing	12.
Venison carpaccio, celeriac cream, shaved chestnut, celery cress	15.

Mains

Jerusalem artichoke, spelt, horseradish, artichoke chips	21.
Pumpkin tortellini, pickled squash, citrus butter, pumpkin seeds	20.
Seared halibut, Atlantic prawns, tender leeks	27.
Var salmon, hot smoked, shellfish broth, lemon oil	24.
Chicken ballotine, turnips, carrots, tarragon sauce	23.
Slow cooked partridge, king oyster, pumpkin, crisp kale	26.
Chateaubriand, (21oz), truffle pomme purée, crisp shallots	63.

Side 4.50 each

Extra fine green beans
Cauliflower cheese
Truffle pomme purée
Braised red cabbage
Green salad

Desserts

Chocolate praline mousse, salted caramel	8.
Jivara chocolate, mango and tonka square	8.
Blackcurrant, Greek yoghurt, crystallized chocolate, sweet wine foam	8.
Apple and berry crumble, vanilla cream	8.
Selection of Sorbet & Ice creams per scoop	2.
Farmhouse cheese, fig chutney, crackers	12.