

SKYLON

BACK TO WORK SEPTEMBER SET MENU

Two or three courses
including a glass of wine

Pinot Blanc or Pinot Noir by Cave de Turckheim from Alsace



Chicken Caesar Salad / Anchovies, Croutons, Aged Parmesan

Salmon Tartare / Avocado purée, Wasabi Yoghurt, Pickled Baby Radish, Croutons

Quinoa & Artichoke Salad / Cucumber, Rocket, Toasted Seeds, Sun Dried Tomatoes & Citrus Dressing (vg/gf)

Poached Cornish Pollock / Crushed Peas, Mussel & Saffron Cream (gf)

Coq au Vin / Parsley Mash, Red Wine Jus

Summer Vegetarian Curry / Lime Rice & Mango Chutney (vg/gf)

SIDES 4.50 EACH

Herb Pomme Purée (v/gf) / Rosemary Salted Fries (vg) / Gem Heart with Soya and Mooli Dressing (vg)

Orange and Tarragon Glazed Carrots (v) / Buttered Green Beans (v)

Peach Melba / Coyo, Raspberries & Buckwheat Biscuit (vg/gf)

Roasted Pineapple / Caramel Glaze, Chilli Lime Sorbet (vg/gf)

Classic Crème Brûlée (gf)
