

TAKEAWAY

STARTERS

Roasted Hand Dived Scallops / Creamed Leeks, Leek & Potato Soup, Toasted Hazelnut (gf)	15.50
Dry Aged Steak Tartare / Soft Cooked Hens Egg, Matchstick Chips (gf)	13.50
Rabbit & Pistachio Terrine / Capers & Raisin Purée, Grilled Sourdough	9.50
Potato & Truffle Raviolo / Crispy Shallots, Mushroom Velouté (v)	9.50
Dorset Crab / Avocado, Pink Grapefruit, Sorrel, Brown Crab Mayo	12.50
Roasted Jerusalem Artichoke Velouté / Sunflower Seeds, Cream (vg/gf)	8.50

MAINS

Fillet of Beef / Roasted Celeriac, Bourguignon Sauce (gf)	29.50
Cauliflower Steak / Nut Butter and Two Cauliflower Garnish (vg/gf)	16.50
Pan Roasted Halibut / Courgettes, Chanterelle Mushrooms, Mussels Cream (gf)	28.00
Roasted Rack of Lamb / Confit Red Pepper, Potato Terrine, Cumin Jus	27.00
Fillet of Salmon / Baked Beetroots, Pickled Cucumber, Salmon Caviar, Wasabi Cream (gf)	23.00
Portobello Mushroom Kiev / Garlic Bechamel, Pickled Shallots, Roast Squash & Mushroom Consommé(vg/gf)	19.00

SPECIALS

Skylon 8oz Burger / Cheddar Cheese, Gherkins, Tomato, Sriracha Mayo, Triple Cooked Chips	17.50
Traditional Skylon Haddock & Triple Cooked Chips / Homemade Tartare Sauce, Minted Peas	20.00

TO SHARE

Venison Wellington / Braised Red Cabbage, Venison & Juniper Berry Sauce	70.00
Grilled Stone Bass / Brown Crab Potato & Wasabi Cream (gf)	70.00

SIDES

Truffle Pomme Purée (v/gf)	4.50
Rosemary Salted Fries (vg/gf)	4.50
Orange and Tarragon Glazed Carrots (v/gf)	4.50
Buttered Green Beans (v/gf)	4.50
Braised Red Cabbage (gf)	4.50

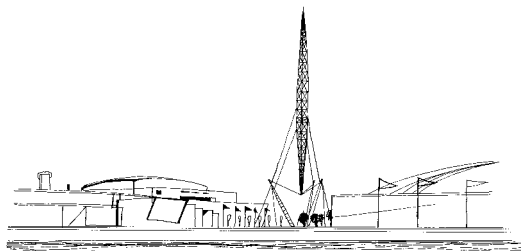
DESSERT

Coffee Walnut Cake / Pickled Pears & Salted Caramel Ice Cream (v)	8.00
Mont Blanc / Chestnut Mousse & Pecan Financier (gf)	8.00
Apple & Raisin Tarte Fine / Mixed Spice Ice Cream & Caramel Sauce (v)	7.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please be aware some dishes may contain nut traces.

If you have any specific allergies, inform a manager immediately.



BEER

Peroni	£5.50
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WHITE WINE

Bombo Leguero, White Blend, Mendoza, Argentina 2019	£18.00
Pinot Grigio, Principato, Lombardy, Italy 2019	£20.00
Sauvignon Blanc, Sileni Estate, Satyr, Marlborough, New Zealand 2018	£23.00

RED WINE

Bombo Leguero, Red Blend, Mendoza, Argentina 2019	£18.00
Nero d'Avola, Il Meridione, Terre Siciliane, Sicily, Italy 2018	£20.00
Merlot & Mourvedre, Les Olivieres, Pays d'Oc, France 2018	£22.00

SOFT DRINKS

Coke Cola / Diet Coke / Lemonade	£3.85
Still / Sparkling Water	£4.75

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