

## SKYLON TAKEAWAY MENU

### 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
Tart of 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
Poached Turbot / 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

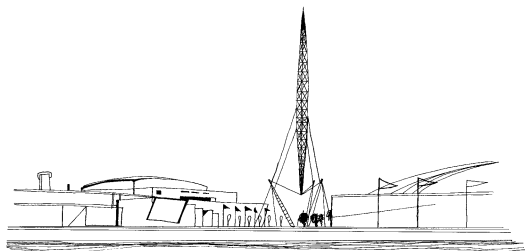
### DESSERT

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
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Pinot Grigio, Principato, Lombardy, Italy 2019	£20.00
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Sauvignon Blanc, Sileni Estate, Satyr, Marlborough, New Zealand 2018	£23.00
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## RED WINE

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

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