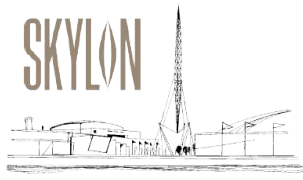


SKYLON



LONDON RESTAURANT FESTIVAL TASTING
MENU

1ST COURSE

Oak Farm Smoked Salmon & Buckwheat Blinis / Oscietta Caviar, Lemon, Crème Fraiche

Cucumber & Chickpea Hummus / Heritage Radish, Black Olives (vg)

Wine pairing - Chardonnay/Arinto Reserva "Quinta da Alorna" Tejo, Portugal 2019 (125ml)

2ND COURSE

Tomato Gazpacho / Confit Datterino Tomato, Lovage Mayo (vg)

Wine pairing – Rose Côtes de Provence "M de Minuty" France 2020 (125ml)

or

Crab & Avocado / Ginger & Orange Gel

Wine pairing - Quincy "Sauvignon Blanc" Quartz by Dimitri Mesnard MS, Loire, France 2019 (125ml)

3RD COURSE

Pan Fried Chalk Stream Trout / Wilted Spinach, Champagne Velouté

Wine pairing - Assyrtiko "Santo" Santorini, Greece 2018 (175ml)

or

Roast Herb Fed Chicken Ballotine / Pea Purée, Wild Mushroom & Chicken Tarragon Sauce

Wine pairing - Pinot Noir "Nelson by Byron" Sta Barbara County, California, USA 2017 (175ml)

or

Wild Mushroom 'Vol au Vent' / Slow Cooked Eggs, Spinach, Truffle, Puff Pastry (v)

Wine pairing - Assyrtiko "Santo" Santorini, Greece 2018 (175ml)

4TH COURSE

Strawberry Pavlova / English Strawberries, Meringue, Whipped Cream

or

Fruit & Cream Pastry / Whipped Coconut Yoghurt (vg)

Wine pairing - Moscato D'Asti, Olim Bauda, Piedmont, Italy 2019 (75ml)

TO FINISH

Sweet Bites

Menu by Chef Orett Hoilett

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.