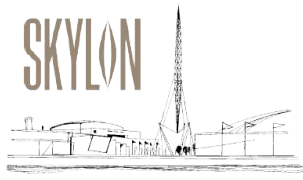


SKYLON



**TASTING MENU £70**

WINE PAIRING £55

**1ST COURSE**

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

Sweet and Sour Aubergine / En Croute (vg)

*Wine pairing - Champagne, Taittinger Brut Reserve, Reims, France (125ml)*

**2ND COURSE**

Iron Bark Pumpkin Soup / Toasted Seed and Kirsch

**3RD COURSE**

Salt Baked Candy Beet / Wiped Coconut, Cracked Pepper, Oat Cracker (vg)

*Wine pairing - Roussanne "Yangarra" McLaren Valley, Australia 2020 (125ml)*

or

Scallops in Champagne Sauce / Cucumber, Dill

*Wine pairing - Loureiro, Vila Nova, Vinho Verde, Portugal 2020 (125ml)*

**4TH COURSE**

Angus Beef Fillet / Truffle Potatoes, Heirloom Carrots, Bone Marrow, Bordelaise Sauce

*Wine pairing - Bolgheri "Il Bruciato" Marchesi Antionri, Tuscany, Italy 2019 (175ml)*

or

Celeriac and Truffle Risotto / Lemon Oil

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

or

Pan Fry Halibut Fillet / Creamy Leeks, Peas, Osciera Caviar, Champagne Velouté

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

**5TH COURSE**

Chocolate Bomb / Chocolate and Caramel Sauce

*Wine pairing - Madeira, Verdelho 10 years, Blandy's, Portugal (75ml)*

or

Lemon Custard Tart / Nutmeg, Salted Caramel

*Wine pairing - Tokaji, Edes Szamorodni, Dorgo Vineyard, Disznoko, Hungary 2017 (75ml)*

*Cheese Board (supplement £10)*

*Port wine - Vintage Quinta do Castro, Portugal 2017 (50ml) - £8.50 Supplement*

**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.