

SKYLON

CHAMPAGNE & OYSTERS

125 ml NV Lanson Père & Fils Brut.....	15.50
125ml NV Lanson "Le Rosé".....	20.00
125ml Lanson Noble Cuvée Blanc de Blanc	23.00

Jersey oyster each 3.00 *6 kcal*
served with lemon and shallot vinegar.

SNACKS & SAVOURIES

White sourdough miche, butter (v) <i>532kcal</i>	3.50
3 Jersey oyster, mignonette, lemon <i>73 kcal</i>	9.50
Nocellara olives (vg) <i>167kcal</i>	4.75
Smoked almonds (v) <i>744kcal</i>	5.50
Battered fish goujons, tartar sauce <i>940kcal</i>	12.00
Mushroom arancini, truffle mayonnaise <i>1070 kcal</i>	7.00
Charcuterie board – sharing for two <i>1975kcal</i>	24.00

WEEKEND BRUNCH

2 Courses 29.50

3 Courses 35.00

bottomless Prosecco 21 per person

bottomless Bordeaux 21 per person

SUNDAY ROAST

(available Sundays)

5.00 supplement

Roast Scottish beef

Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce *1341 kcal*

Outdoor reared roast pork chop,

Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, apple sauce *1767kcal*

STARTERS

Classic Caesar salad 14.50
grilled chicken, gem hearts, anchovy,
parmesan, croutons *1278 kcal*

Ham hock terrine 12.00
piccalilli, grilled sourdough *1092 kcal*

Longhorn beef tartare 17.50
smoked egg yolk, melba toast *337kcal*

Chilled pea and lettuce soup (vg) 8.50
baby gem, Arbequina olive oil *348 kcal*

Peaches, heritage beetroot, chicory (vg) 12.00
vegan feta, pine kernels crumble *670 kcal*

Severn and Wye smoked salmon 15.00
caperberries, lemon and dill sour cream,
watercress, rye bread *343 kcal*

King scallops 21.00
Jerusalem artichoke purée, Romanesco,
Champagne sauce *401 kcal*

Prawn cocktail 16.00
shredded gem, Cognac dressing *552 Kcal*

Dressed Cornish crab 18.00
spring onion, brown crab mayonnaise *448 kcal*

MAINS

Roasted summer vegetables (vg) 16.50
spiced carrot purée, carrots, beetroots,
Romanesco, pink fir potato *427Kcal*

Seared cod loin 29.00
leek, potato, peas, butter emulsion *715 Kcal*

300g dry aged beef ribeye 42.00
fries, peppercorn sauce *1918 kcal*

Lemon and thyme glazed 1/2 chicken 22.00
creamed potato, Chasseur sauce *1849 Kcal*

Ricotta and spinach ravioli (v) 18.00
butter emulsion, sage *1038 kcal.*

Lemon sole 32.00
capers, lemon, beurre noisette *659kcal*

Skylon cheeseburger 17.50
tomato, little gem, house sauce,
milk bun, fries *1998kcal*

Barnsley lamb chop 28.00
peas, cucumber, rosemary and mint jelly *1195 kcal*

Crab and prawn linguine 28.00
lobster bisque, tomato, chilli, garlic *902 kcal*

Ale battered haddock 19.50
minted peas, fries, tartar sauce *1802 kcal*

Pork chop 26.50
charred cabbage, apple purée,
Charcutière sauce *1157 kcal*

220g dry aged beef fillet 39.50
fries, peppercorn sauce *1297 Kcal*

PUDDINGS AND CHEESE

Trio of chocolate 10.00
brownie, mousse, crèmeux, soil, raspberry sorbet *1057 kcal*

Date and molasses sticky toffee pudding 10.00
vanilla ice cream *514 kcal*

Strawberry and basil Eton mess 11.00
raspberry sorbet (vg) *226 kcal*

Ice cream and sorbets 7.50
chocolate, vanilla, rum and raisin *84/81/54 kcal*
raspberry, mango, lemon *43/26/30 kcal*

English trifle 10.00
Pimm's jelly, vanilla custard, strawberry cream,
macarated berries *451 Kcal*

Treacle tart 8.00
lemon sorbet, candied lemon *944 Kcal*

Passion fruit posset 10.00
shortbread, raspberries, pistachio *898 Kcal*

British cheeses 14.00
Tunworth, Stilton, smoked Lincolnshire Poacher
onion and tomato relish, quince, crackers *754 Kcal*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.

SIDES

Fries £5.50 <i>806 Kcal</i>
Truffle parmesan fries £7.50 <i>954 Kcal</i>
Buttered new potatoes £5.50 <i>232 Kcal</i>
Green mixed vegetables £5.50 <i>149 Kcal</i>
Green salad £5.50 <i>31 Kcal</i>
Tomatoes and shallots £5.50 <i>62 Kcal</i>

SET MENU

2 courses 30.00 - 3 courses 35.00
Available at lunch Monday to Friday
Pre theatre until 18.30 Wednesday to Saturday
Post theatre 21.00 to 22.00

Ham hock terrine, piccalilli, grilled sourdough *1092 Kcal*

Peaches, heritage beetroot, chicory (vg)
vegan feta, pine kernel crumble *670 kcal*

Severn and Wye smoked salmon, caperberries,
lemon and sour cream, watercress, rye bread *343 kcal*

Classic Caesar salad, grilled chicken, gem hearts, anchovy,
parmesan, croutons *1278 Kcal*

Lemon and thyme glazed ½ chicken, Chasseur sauce *1849 Kcal.*

Ricotta and spinach ravioli (v), butter emulsion, sage *1038 kcal.*

Chalk stream trout, crushed potatoes, tomatoes, spinach *530 Kcal*

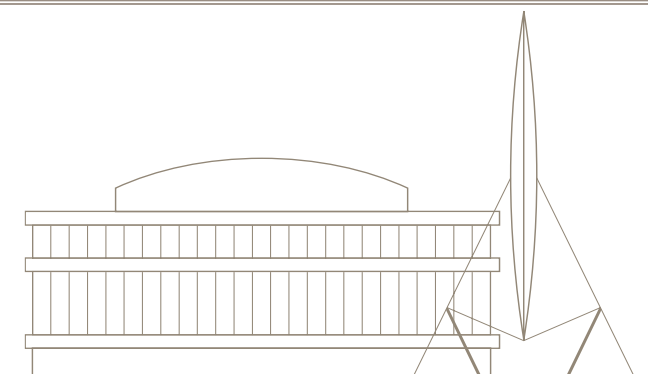
Roasted summer vegetables (vg), spiced carrot purée, carrots,
beetroots, Romanesco, pink fir potato *427 Kcal*

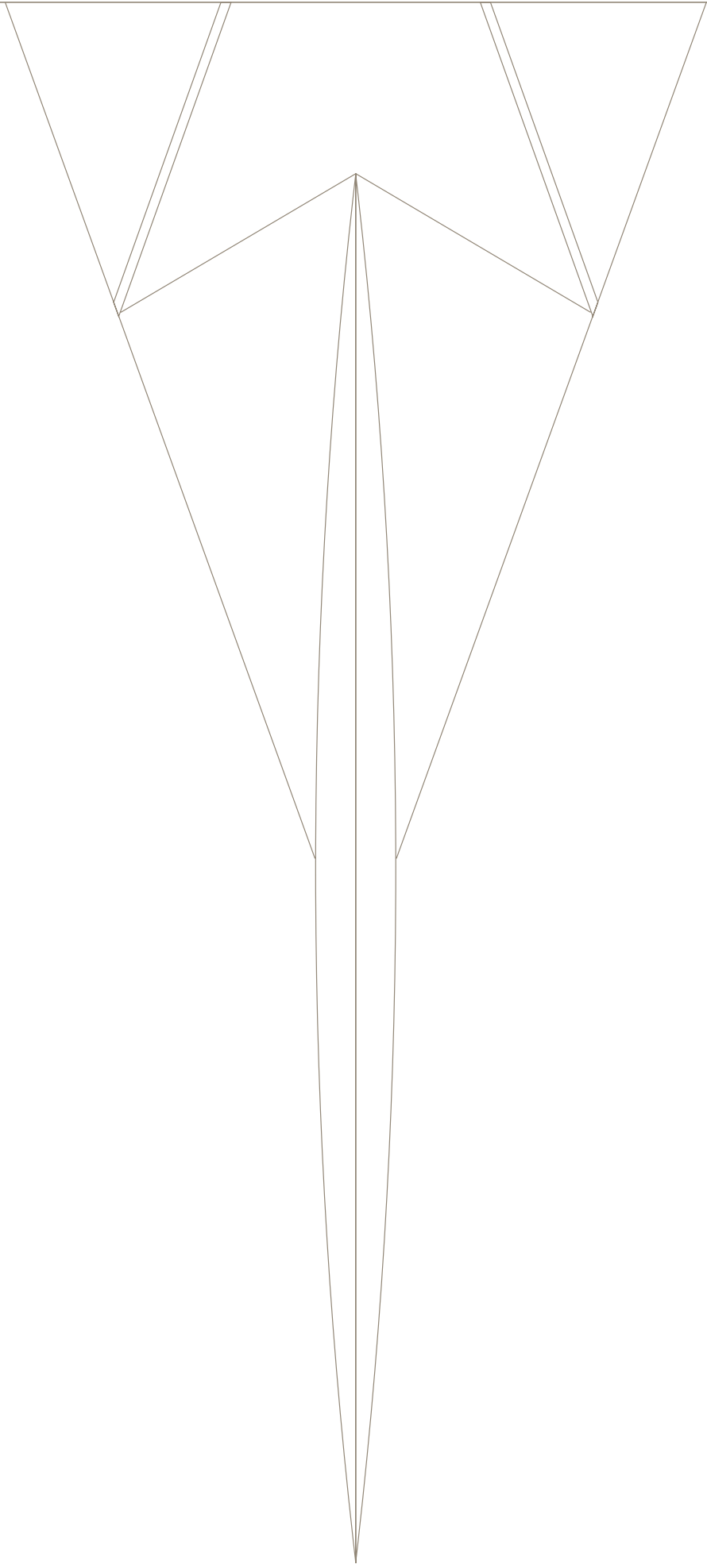
Date and molasses sticky toffee pudding
vanilla ice cream *514 kcal*

Strawberry and basil Eton mess (vg), raspberry sorbet *226 kcal*

Passion fruit posset, shortbread, raspberries, pistachio *898 Kcal*

Ice cream and sorbets
chocolate, vanilla, rum and raisin *84/81/54 kcal*
raspberry, mango, lemon *43/26/30 kcal*





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