

SNACKS & SAVOURIES

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| White sourdough miche, butter (v) <i>540 kcal</i> | 3.50 |
| Olives (vg) <i>167 kcal</i> | 4.75 |
| Smoked almonds (v) <i>780 kcal</i> | 5.50 |
| Battered fish goujons, tartar sauce <i>940 kcal</i> | 12.00 |
| Mushroom arancini, truffle mayonnaise <i>1096 kcal</i> | 7.00 |
| Charcuterie board – sharing for two <i>1771 kcal</i> | 24.00 |

SEAFOOD & SHELLFISH

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| Jersey rock oysters half dozen/dozen..... | 19.00/36.00 |
| lemon, shallot vinegar <i>121kcal/229kcal</i> | |
| Prawn cocktail | 16.00 |
| shredded gem, Cognac dressing <i>552 Kcal</i> | |
| Dressed Cornish crab..... | 18.00 |
| spring onion, brown crab mayonnaise <i>439kcal</i> | |
| King scallops..... | 21.00 |
| Jerusalem artichoke purée, Romanesco, Champagne sauce <i>401kcal</i> | |
| Poached native lobster half/whole..... | 29.00/56.00 |
| Butter sauce <i>748 kcal/1496 kcal</i> | |
| 30gr Queen Kaluga caviar | 98.00 |
| blinis, eggs, sour cream <i>310kcal</i> | |

PUDDINGS AND CHEESE

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| Trio of chocolate brownie, mousse, crèmeux, soil, raspberry sorbet <i>1057 kcal</i> | 10.00 |
| Date and molasses sticky toffee pudding vanilla ice cream <i>478 kcal</i> | 10.00 |
| Pavlova (vg) macerated berries, raspberry sorbet (vg) <i>295 kcal</i> | 10.00 |
| Ice cream and sorbets chocolate, vanilla, rum and raisin <i>42/43/53 kcal</i> raspberry, mango, lemon <i>24/26/30 kcal</i> | 7.50 |
| Bread and butter pudding orange whiskey custard <i>1251 Kcal</i> | 12.00 |
| Treacle tart lemon sorbet, candied lemon <i>944 Kcal</i> | 8.00 |
| Passion fruit posset shortbread, raspberries, pistachio <i>898 Kcal</i> | 10.00 |
| British cheeses Tunworth, Stilton, smoked Lincolnshire Poacher onion and tomato relish, quince, crackers <i>754 Kcal</i> | 14.00 |

SKYLON

STARTERS

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|---|-------|---|-------|--|-------|
| Jerusalem artichoke soup (vg) crisps, super seeds, Arbequina oil <i>361 kcal</i> | 9.50 | Classic Caesar salad grilled chicken, gem hearts, anchovy, parmesan, croutons <i>834 kcal</i> | 14.50 | Ham hock terrine piccalilli, grilled sourdough <i>1092 kcal</i> | 12.00 |
| Pear, heritage beetroot, chicory (vg) vegan feta, candied walnuts <i>808 kcal</i> | 12.00 | Severn and Wye smoked salmon caperberries, lemon and dill sour cream, watercress, rye bread <i>343 kcal</i> | 15.00 | Longhorn beef tartare smoked egg yolk, melba toast <i>346 kcal</i> | 17.50 |

MAINS

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|---|-------|--|-------|--|-------|
| Ricotta and spinach ravioli (v) butter emulsion, sage <i>1038kcal.</i> | 18.00 | Roasted vegetable curry (vg) Kafir lime, lemongrass, coconut broth, saffron rice <i>1420Kcal</i> add prawns + 6.00 <i>1444kcal</i> | 17.50 | Crab and prawn linguine lobster bisque, tomato, chilli, garlic <i>902 kcal</i> | 28.00 |
| Lemon sole capers, lemon, beurre noisette <i>565kcal</i> | 32.00 | Seared cod loin leek, potato, samphire, Champagne sauce <i>674 Kcal</i> | 24.00 | Ale battered haddock minted peas, fries, tartar sauce <i>1802 kcal</i> | 19.50 |
| Poached halibut pavé of potatoes, wilted greens, heritage carrots, broth <i>520kcal</i> | 36.00 | Bronze turkey roast potatoes, root vegetables, sprouts, stuffing, pigs in blanket, gravy <i>1042 kcal</i> | 26.00 | | |

GRILL

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|--|-------|--|-------|--|-------|
| 300g dry aged beef ribeye fries, peppercorn sauce <i>1918 kcal</i> | 42.00 | 220g dry aged beef fillet fries, peppercorn sauce <i>1297 Kcal</i> | 39.50 | Skylon cheeseburger tomato, little gem, house sauce, milk bun, fries <i>1999kcal</i> | 17.50 |
| 180gr Venison fillet braised red cabbage, winter vegetables, blackberry and chocolate sauce <i>792kcal</i> | 32.00 | Grilled Suffolk chicken breast butternut squash, leeks, mushroom ketchup, tarragon, red wine sauce <i>620 Kcal</i> | 22.00 | Barnsley lamb chop peas, cucumber, rosemary and mint jelly <i>1137 kcal</i> | 28.00 |

SIDES

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|---------------------------------------|-------|--|-------|
| Fries <i>806 Kcal</i> | £5.50 | Green salad <i>170 Kcal</i> | £5.50 |
| Buttered new potatoes <i>235 Kcal</i> | £5.50 | Green mixed vegetables <i>197 Kcal</i> | £5.50 |
| Creamed spinach <i>217 Kcal</i> | £7.50 | Truffle parmesan fries <i>954 Kcal</i> | £7.50 |

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.

SET MENU

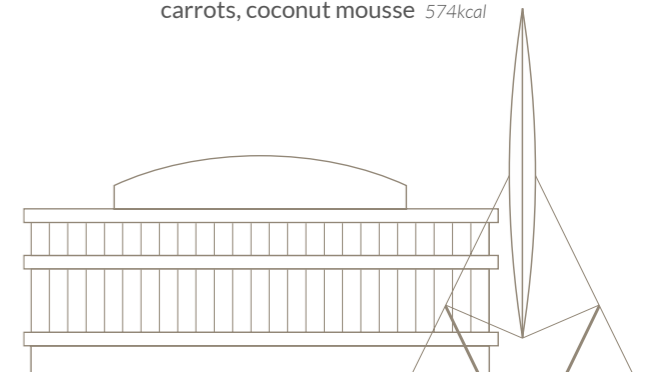
2 courses 30.00 - 3 courses 35.00
Available at lunch Monday to Friday
Pre theatre until 18.30 Wednesday to Saturday
Post theatre 21.00 to 22.00

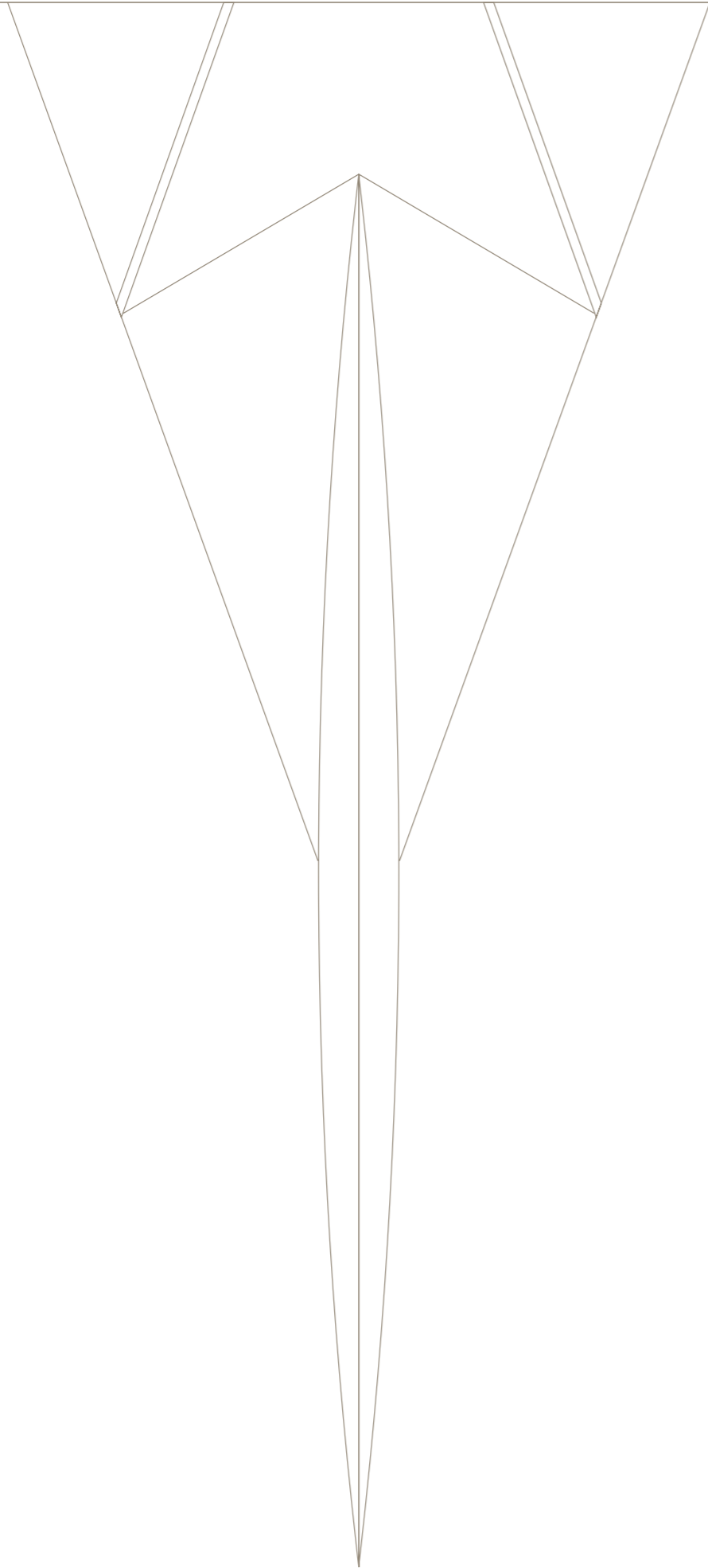
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SUNDAY ROAST

(available Sundays)

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| Roast Scottish beef Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce <i>1416 kcal</i> | |
| Roasted butternut squash (v) stuffing, buttered savoy cabbage, roast rosemary potatoes, carrots, coconut mousse <i>574kcal</i> | |





SKYLON