

SNACKS & SAVOURIES

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

SEAFOOD & SHELLFISH

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

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 1416 kcal

Roasted butternut squash (v)

stuffing, buttered savoy cabbage, roast rosemary potatoes, carrots, coconut mousse 574kcal

SKYLON

STARTERS

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

MAINS

Ricotta and spinach ravioli (v) 18.00 butter emulsion, sage <small>1038kcal.</small>	Roasted vegetable curry (vg) 17.50 Kafir lime, lemongrass, coconut broth, saffron rice <small>1420Kcal</small> add prawns + 6.00 <small>1444kcal</small>	Crab and prawn linguine 24.00 lobster bisque, tomato, chilli, garlic <small>902 kcal</small>
Lemon sole 32.00 capers, lemon, beurre noisette <small>565kcal</small>	Seared cod loin 29.00 leek, potato, samphire, Champagne sauce <small>674 Kcal</small>	Ale battered haddock 19.50 minted peas, fries, tartar sauce <small>1802 kcal</small>
Poached halibut 36.00 pavé of potatoes, wilted greens, heritage carrots, broth <small>520kcal</small>	300g dry aged beef ribeye 42.00 fries, peppercorn sauce <small>1918 kcal</small>	Bronze turkey 26.00 roast potatoes, root vegetables, sprouts, stuffing, pigs in blanket, gravy <small>1042 kcal</small>
Skylon cheeseburger 17.50 tomato, little gem, house sauce, milk bun, fries <small>1999kcal</small>	Grilled Suffolk chicken breast 22.00 butternut squash, leeks, mushroom ketchup, tarragon, red wine sauce <small>620 Kcal</small>	220g dry aged beef fillet 39.50 fries, peppercorn sauce <small>1297 Kcal</small>
Barnsley lamb chop 28.00 peas, cucumber, rosemary and mint jelly <small>1137 kcal</small>		180gr Venison fillet 32.00 braised red cabbage, winter vegetables, blackberry and chocolate sauce <small>792kcal</small>

DESSERTS

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

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

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

Pear, heritage beetroot, chicory (vg)
vegan feta, candied walnuts 808 kcal

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

Classic Caesar salad, grilled chicken, gem hearts, anchovy,
parmesan, croutons 834 Kcal

Grilled Suffolk chicken breast, butternut squash, leeks,
mushroom ketchup, tarragon, red wine sauce 620 Kcal

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

Seared cod loin, leek, potato, samphire, Champagne sauce 674 Kcal

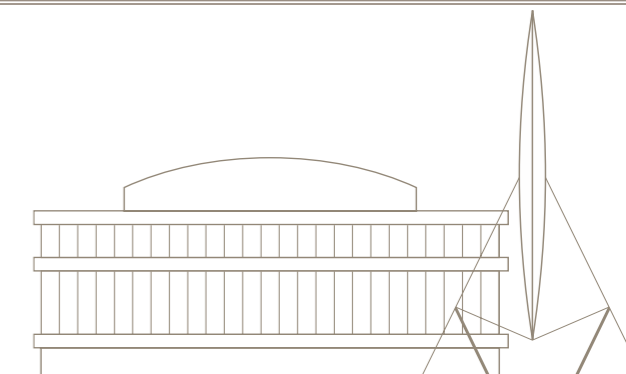
Roasted vegetable Curry (vg)
Kafir lime, lemongrass, coconut broth, saffron rice 1420 Kcal

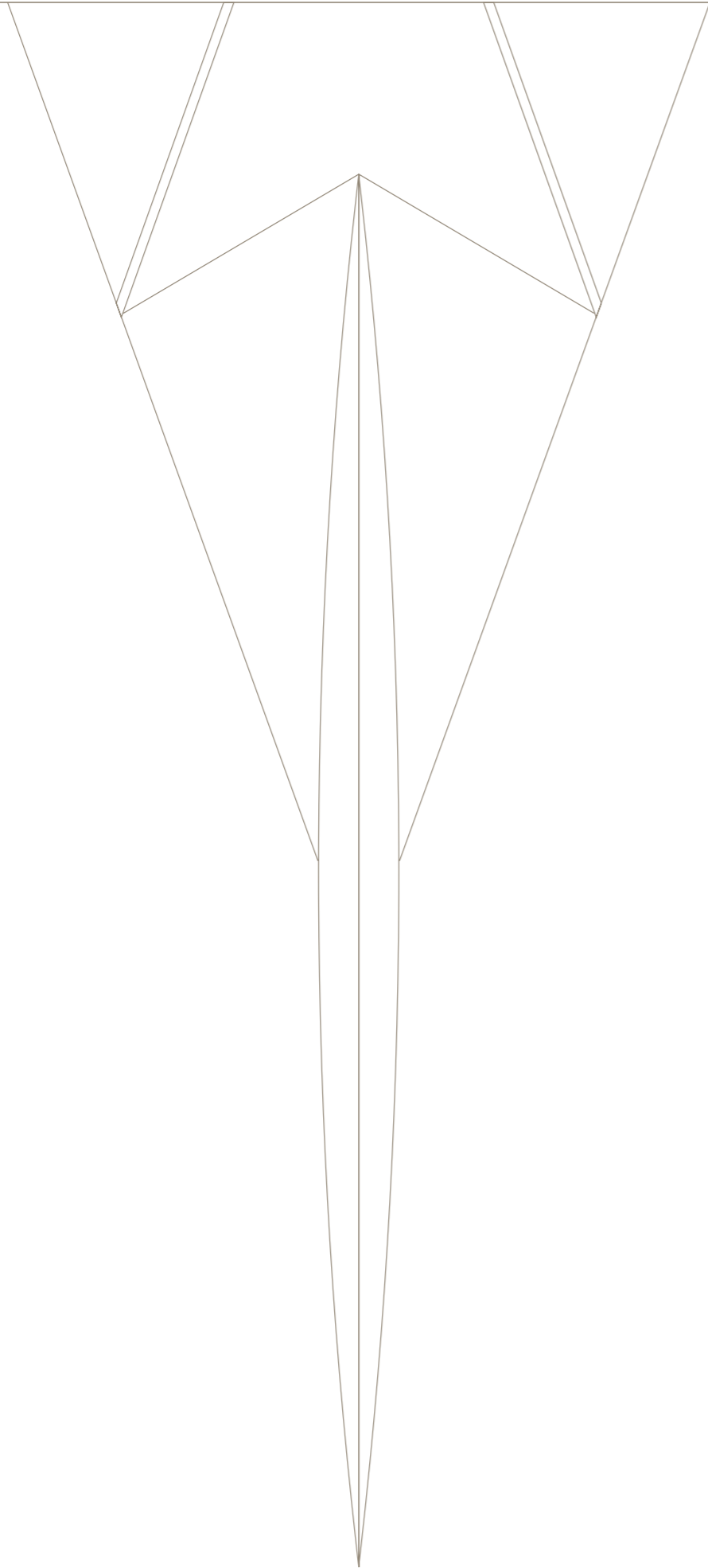
Date and molasses sticky toffee pudding
vanilla ice cream 478 kcal

Pavlova (vg), winter fruits and berries, raspberry sorbet 295 kcal

Passion fruit posset, shortbread, raspberries, pistachio 898 Kcal

Ice cream and sorbets
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal





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