

SNACKS & SAVOURIES

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>1846 kcal</i>	24.00

SEAFOOD & SHELLFISH

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>439 kcal</i>	
King scallops.....	21.00
Jerusalem artichoke purée, Romanesco, Champagne sauce <i>401 kcal</i>	

PUDDINGS AND CHEESE

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

SKYLON

STARTERS

Jerusalem artichoke soup (vg) 9.50	Classic Caesar salad 14.50	Ham hock terrine 12.00
crisps, super seeds, Arbequina oil <i>602 kcal</i>	grilled chicken, gem hearts, anchovy, parmesan, croutons <i>834 kcal</i>	piccalilli, grilled sourdough <i>1070 kcal</i>
Pear, heritage beetroot, chicory (vg) 12.00	Severn and Wye smoked salmon 15.00	Longhorn beef tartare 17.50
vegan feta, candied walnuts <i>808 kcal</i>	caperberries, lemon and dill sour cream, watercress, rye bread <i>343 kcal</i>	smoked egg yolk, melba toast <i>346 kcal</i>

MAINS

Ricotta and spinach ravioli (v) 18.00	Crab and prawn linguine 28.00
butter emulsion, sage <i>1038 kcal</i>	lobster bisque, tomato, chilli, garlic <i>902 kcal</i>
Whole plaice 32.00	Ale battered haddock 19.50
capers, lemon, beurre noisette <i>565 kcal</i>	minted peas, fries, tartar sauce <i>1802 kcal</i>
Trout 22.00	Cod loin 24.00
spinach, wild mushrooms, carrot puree, champagne sauce <i>520 kcal</i>	leek, potato, samphire, Champagne sauce <i>674 kcal</i>
Roasted vegetable curry (vg) 17.50	
Kafir lime, lemongrass, coconut broth, saffron rice <i>1420 kcal</i>	
add prawns + 6.00 <i>1444 kcal</i>	

GRILL

300g dry aged beef ribeye 42.00	220g dry aged beef fillet 39.50	Skylon cheeseburger 17.50
fries, peppercorn sauce <i>1918 kcal</i>	fries, peppercorn sauce <i>1297 kcal</i>	tomato, little gem, house sauce, milk bun, fries <i>1999 kcal</i>
180gr Venison fillet 32.00	Grilled Suffolk chicken breast 22.00	Barnsley lamb chop 28.00
braised red cabbage, winter vegetables, blackberry and chocolate sauce <i>627 kcal</i>	butternut squash, leeks, mushroom ketchup, tarragon, red wine sauce <i>620 kcal</i>	peas, cucumber, rosemary and mint jelly <i>1137 kcal</i>

SIDES

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

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

Ham hock terrine, piccalilli, grilled sourdough <i>1070 kcal</i>
Pear, heritage beetroot, chicory (vg) vegan feta, candied walnuts <i>808 kcal</i>
Severn and Wye smoked salmon, caperberries, lemon and dill sour cream, watercress, rye bread <i>343 kcal</i>
Classic Caesar salad, grilled chicken, gem hearts, anchovy, parmesan, croutons <i>834 kcal</i>

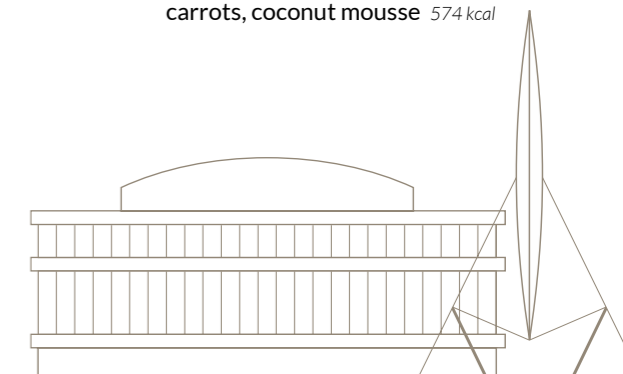
Grilled Suffolk chicken breast, butternut squash, leeks, mushroom ketchup, tarragon, red wine sauce <i>620 kcal</i>
Ricotta and spinach ravioli (v), butter emulsion, sage <i>1136 kcal</i>
Cod loin, leek, potato, samphire, Champagne sauce <i>674 kcal</i>
Roasted vegetable curry (vg) Kafir lime, lemongrass, coconut broth, saffron rice <i>1420 kcal</i>

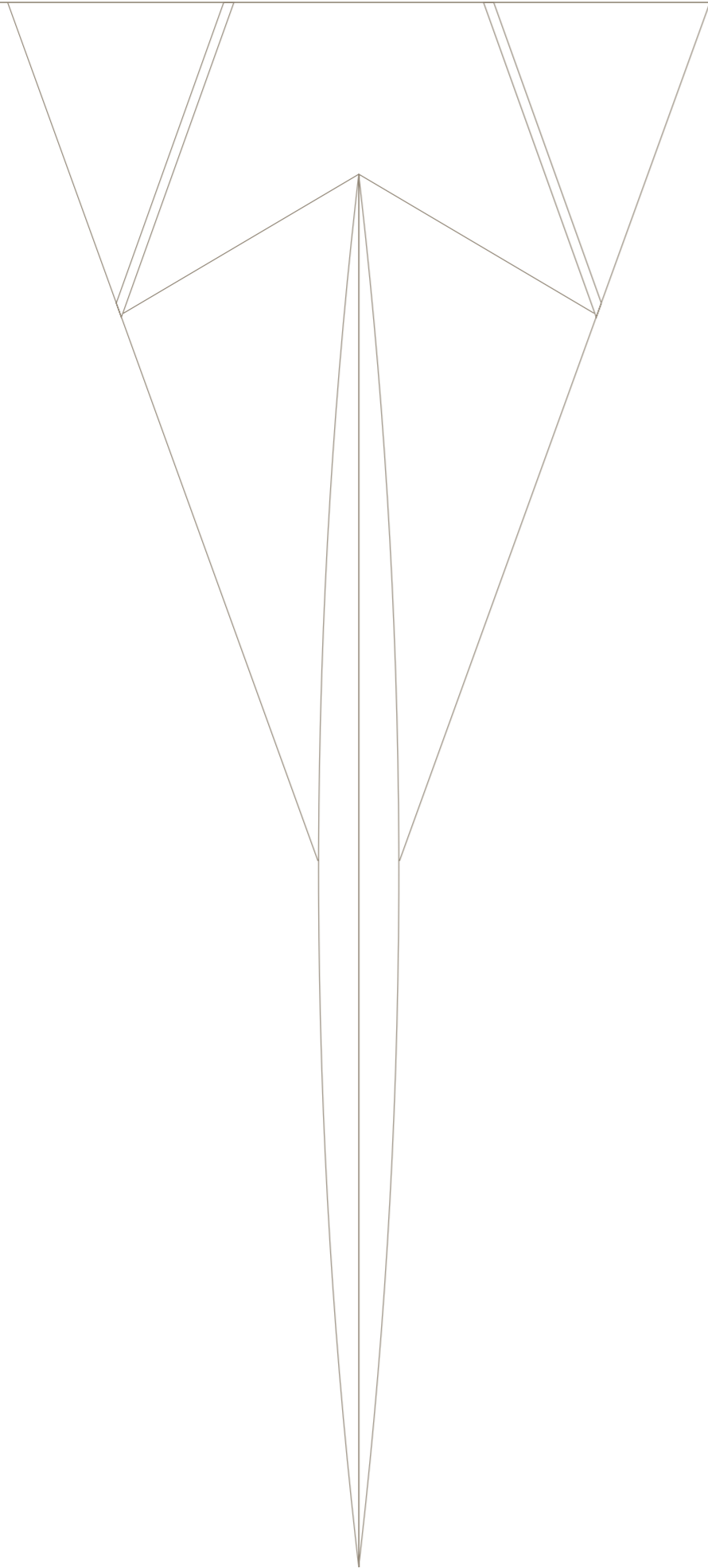
Date and molasses sticky toffee pudding vanilla ice cream <i>478 kcal</i>
Pavlova (vg), macerated berries, raspberry sorbet <i>295 kcal</i>
Passion fruit posset, shortbread, raspberries, pistachio <i>898 kcal</i>
Ice cream and sorbets chocolate, vanilla, rum and raisin <i>42/43/53 kcal</i> raspberry, mango, lemon <i>24/26/30 kcal</i>

SUNDAY ROAST

(available Sundays)

Roast Scottish beef
Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce <i>1146 kcal</i>
Roasted butternut squash (v)
stuffing, buttered savoy cabbage, roast rosemary potatoes, carrots, coconut mousse <i>574 kcal</i>





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