

SKYLON

2 courses £30.00 3 courses £35.00

Includes a 125 ml Glass of Red or White wine – Sommeliers selection.

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, 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 vegetables curry (vg), Kafir lime, lemongrass, coconut broth, saffron rice 1420 Kcal

Date and molasses sticky toffee pudding, vanilla ice cream 478 kcal

Pavlova (vg), macerated 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

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 minimize 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.