

SNACKS & SAVOURIES

White sourdough miche, butter (v) 540 kcal.....	3.50
Olives (vg) 167 kcal	4.75
Smoked almonds (v) 780 kcal	5.50
Battered fish goujons, tartar sauce 940 kcal	12.00
Mushroom arancini, truffle mayonnaise 1096 kcal.....	7.00
Charcuterie board – sharing for two 1846 kcal	24.00

SEAFOOD & SHELLFISH

Jersey rock oysters half dozen/dozen	19.00/36.00
lemon, shallot vinegar 121kcal/229kcal	
Prawn cocktail	16.00
shredded gem, Cognac dressing 552 kcal	
Dressed Cornish crab	18.00
spring onion, brown crab mayonnaise 439 kcal	
King scallops	24.00
morels, broad beans, white wine sauce 709 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 478 kcal
Pavlova (vg) 10.00
macerated berries, raspberry sorbet (vg) 295 kcal
Ice cream and sorbets 7.50
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal
Strawberry cheesecake 10.00
Strawberry coulis 731 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

SKYLON

STARTERS

Jerusalem artichoke soup (vg) 9.50	Classic Caesar salad 14.50
crisps, super seeds, Arbequina oil 602 kcal	grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal
Pear, heritage beetroot, chicory (vg) 12.00	Ham hock terrine 12.00
vegan feta, candied walnuts 808 kcal	piccalilli, grilled sourdough 1070 kcal
New season asparagus (vg) 16.00	Longhorn beef tartare 17.50
vinaigrette, watercress 218 kcal	smoked egg yolk, melba toast 346 kcal

MAINS

Ricotta and spinach ravioli (v) 18.00	Crab and prawn linguine 28.00
butter emulsion, sage 1038 kcal	lobster bisque, tomato, chilli, garlic 902 kcal
Lemon sole 32.00	Ale battered haddock 19.50
capers, lemon, beurre noisette 846 kcal	minted peas, fries, tartar sauce 1802 kcal
Cod loin 29.00	Sea bass 23.00
leek, peas, samphire, butter emulsion 698 kcal	new potatoes, spinach, sun dried tomatoes, white wine sauce 652 kcal

GRILL

220g dry aged beef fillet 39.50	Lemon and thyme grilled chicken 24.00	Skylon cheeseburger 17.50
fries, peppercorn sauce 1297 kcal	warm potato salad, spring greens, red wine sauce 676 kcal	tomato, little gem, house sauce, milk bun, fries 1999 kcal
300g dry aged beef ribeye 42.00		Barnsley lamb chop 28.00
fries, peppercorn sauce 1918 kcal		peas, cucumber, rosemary and mint jelly 1137 kcal

SIDES

Fries £5.50 806 kcal	Green salad £5.50 170 kcal
Buttered new potatoes £5.50 235 kcal	Green mixed vegetables £5.50 197 kcal
Tomato and shallot £5.50 196 kcal	Truffle parmesan fries £7.50 954 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.

SET MENU

2 courses 30.00 - 3 courses 35.00
Includes a 125 ml glass of red or white wine
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 1070 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

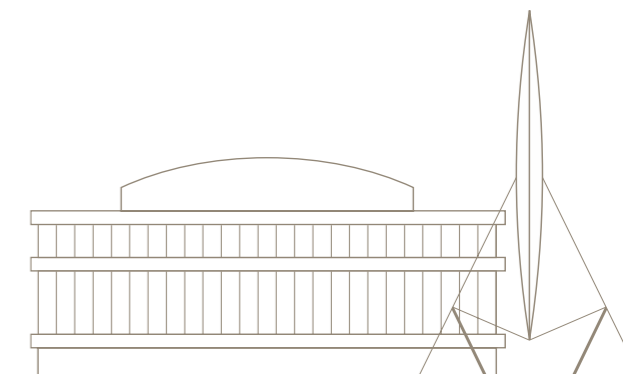
Grilled chicken, warm potato salad, spring greens, red wine sauce 676 kcal
Ricotta and spinach ravioli (v), butter emulsion, sage 1136 kcal
Sea bass, potato, spinach, sundried tomatoes, white wine sauce 652 kcal
Roasted vegetable curry (vg) kafir lime, lemongrass, coconut broth, saffron rice 1420 kcal

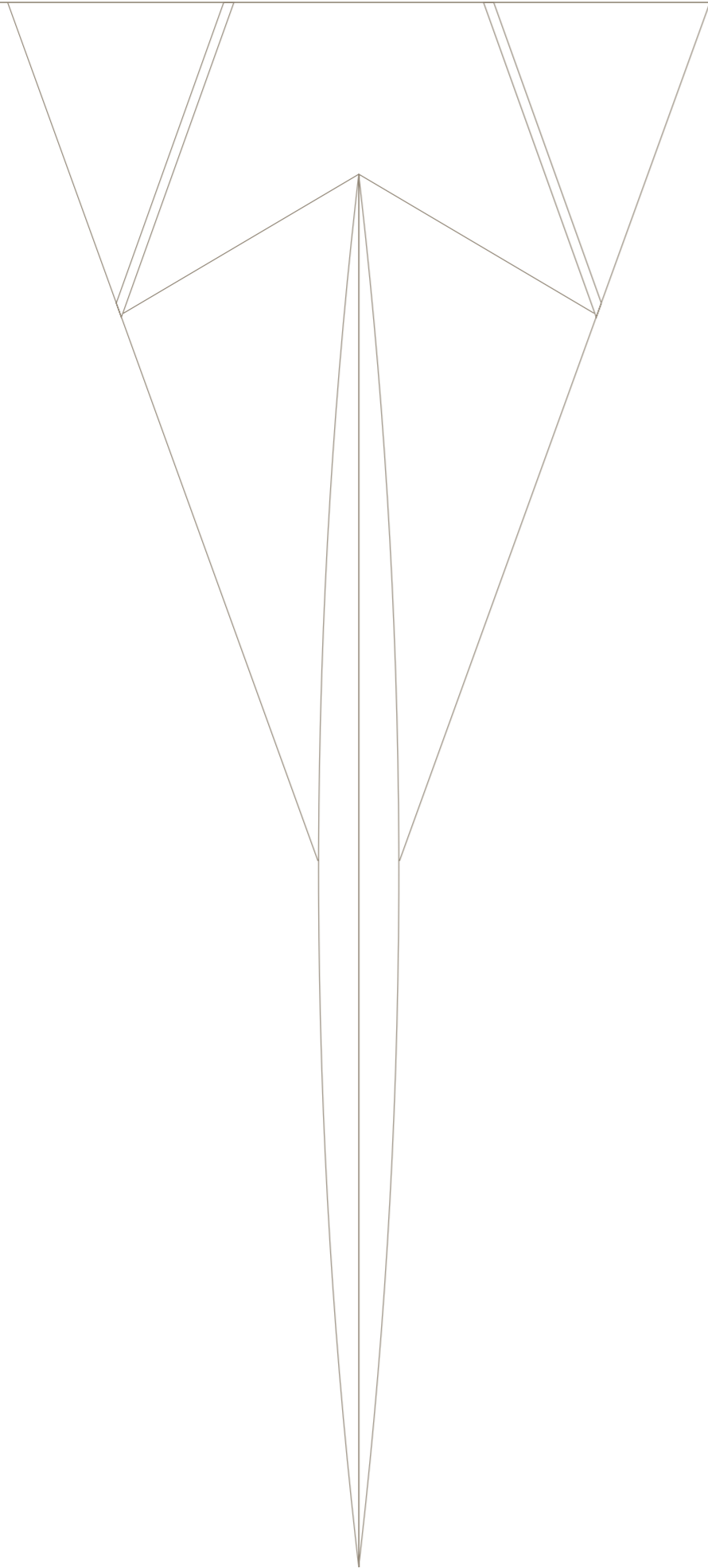
Date and molasses sticky toffee pudding vanilla ice cream 478 kcal
Pavlova (vg), macerated berries, raspberry sorbet 295 kcal
Passion fruit posset, shortbread, raspberries, pistachio 898 kcal
Ice cream and sorbets chocolate, vanilla, rum and raisin 42/43/53 kcal raspberry, mango, lemon 24/26/30 kcal

SUNDAY ROAST

(available Sundays)

Roast Scottish beef Yorkshire pudding, buttered savoy cabbage, roast rosemary potatoes, carrots, red wine sauce 1146 kcal
Portobello mushrooms (vg) pesto, sundried tomatoes, coconut feta, bread crumbs 758 kcal





SKYLON