

## SNACKS

White sourdough miche 540 kcal .....£3.50  
Nocellara olives (vg) 167 kcal .....£4.75  
Smoked almonds (v) 613 kcal .....£5.50

# SKYLON

## SIDES

Fries £5.50 806 kcal  
Truffle parmesan fries £7.50 954 kcal  
Green mixed vegetables £5.50 197 kcal

2 Courses £29.50

3 Courses £35.00

bottomless Prosecco £21 per person

bottomless Bordeaux £21 per person

\*AVAILABLE FOR 2 HOURS FROM THE TIME OF YOUR RESERVATION \*FOR GROUPS OF 13 AND ABOVE BOTTOMLESS IS £25 PP \*LUNCH TIME ONLY, UNTIL 4PM\*

## EGGS AND STARTERS

### Eggs Florentine (v) 355 kcal

garlic spinach, Hollandaise

### Smashed avocado toast 324 kcal

super seeds, Sriracha, baby cress

### Classic Caesar salad 834 kcal

grilled chicken, gem hearts, parmesan, croutons

### Eggs Benedict 422 kcal

air dried ham, Hollandaise

### Ham hock terrine 1082 kcal

piccalilli, grilled sourdough

### Severn and Wye smoked salmon 343 kcal

caperberries, dill sour cream, watercress, rye bread

### Prawn cocktail 552 kcal

shredded gem, Cognac dressing

### Eggs Royale 524 kcal

smoked salmon, salmon caviar, Hollandaise

### Jerusalem artichoke soup (vg) 602 kcal

crisps, super seeds, Arbequina oil

### Pear, heritage beetroot, chicory (vg) 808 kcal

vegan feta, candied walnut

## MAINS

### Skylon cheeseburger 1999 kcal

tomato, little gem, house sauce, milk bun, fries

### Cod loin 674 kcal

leeks, peas, samphire, butter emulsion

### Roasted vegetable curry (vg) 1420 kcal

kafir lime, lemongrass, coconut broth, saffron rice

### Fishcake 681 kcal

green leaves, tartare sauce

### Lemon and thyme grilled chicken breast 676 kcal

warm potato salad, spring greens, red wine sauce

### Ricotta and spinach ravioli (v) 1136 kcal

butter emulsion, sage

### 180g sirloin steak 1495 kcal

fries, peppercorn sauce

## SUNDAY ROAST

(Available on Sundays, 12pm to 4pm)

### Roast Scottish beef 1146 kcal (£5.00 supplement)

Yorkshire pudding, buttered savoy cabbage, roast  
rosemary potatoes, carrots, red wine sauce

### Portobello mushrooms (vg) 758 kcal

pesto, sundried tomatoes, coconut feta, bread crumbs

## PUDDINGS

### date and molasses sticky toffee pudding 478 kcal

vanilla cream ice cream

### Pavlova (vg) 295 kcal

macerated berries, raspberry sorbet

### Ice cream and sorbets

chocolate, vanilla, rum and raisin 42/43/53 kcal

raspberry, mango, lemon 24/26/30 kcal

### Treacle tart 944 kcal

lemon sorbet, candied lemon

### Passion fruit posset 898 kcal

shortbread, raspberries, pistachio

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.

