

## 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

<b>Trio of chocolate 10.00</b>
brownie, mousse, crèmeux, soil, raspberry sorbet 1057 kcal
<b>Date and molasses sticky toffee pudding 10.00</b>
vanilla ice cream 478 kcal
<b>Eton mess (vg) 10.00</b>
strawberries, raspberry sorbet (vg) 407 kcal
<b>Ice cream and sorbets 7.50</b>
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal
<b>Strawberry cheesecake 10.00</b>
strawberry coulis 731 kcal
<b>Lemon meringue tart 12.00</b>
Raspberry, candied lemon 616 kcal
<b>Passion fruit posset 10.00</b>
shortbread, raspberries, pistachio 898 kcal
<b>British cheeses 14.00</b>
Tunworth, Stilton, smoked Lincolnshire Poacher
onion and tomato relish, quince, crackers 754 kcal

# SKYLON

## STARTERS

<b>Gazpacho (vg) 9.50</b>	<b>Classic Caesar salad 14.50</b>
Arbequina oil 169 kcal	grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal
<b>Pear, heritage beetroot, chicory (vg) 12.00</b>	<b>Ham hock terrine 12.50</b>
vegan feta 808 kcal	piccalilli, grilled sourdough 1070 kcal
<b>New season asparagus (vg) 16.00</b>	<b>Longhorn beef tartare 17.50</b>
vinaigrette, watercress 218 kcal	smoked egg yolk, melba toast 346 kcal
	<b>Severn and Wye smoked salmon 15.00</b>
	caperberries, dill sour cream, watercress, rye bread 343 kcal

## MAINS

<b>Ricotta and spinach ravioli (v) 18.00</b>	<b>Crab and prawn linguine 28.00</b>
butter emulsion, sage 1136 kcal	lobster bisque, tomato, chilli, garlic 902 kcal
<b>Lemon sole 32.00</b>	<b>Ale battered haddock 19.50</b>
capers, lemon, beurre noisette 846 kcal	minted peas, fries, tartar sauce 1802 kcal
<b>Cod loin 29.00</b>	<b>Sea bass 23.00</b>
leek, peas, samphire, butter emulsion 698 kcal	new potatoes, spinach, sun dried tomatoes, white wine sauce 652 kcal
	<b>Roasted vegetable curry (vg) 17.50</b>
	kafir lime, lemongrass, coconut broth, saffron rice 1420 kcal
	<b>add prawns + 6.00 1444 kcal</b>

## GRILL

<b>220g dry aged beef fillet 39.50</b>	<b>Lemon and thyme grilled chicken 24.00</b>	<b>Skylon cheeseburger 17.50</b>
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
<b>300g dry aged beef ribeye 42.00</b>		<b>Barnsley lamb chop 28.00</b>
fries, peppercorn sauce 1918 kcal		peas, cucumber, rosemary and mint jelly 1137 kcal

## SIDES

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

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

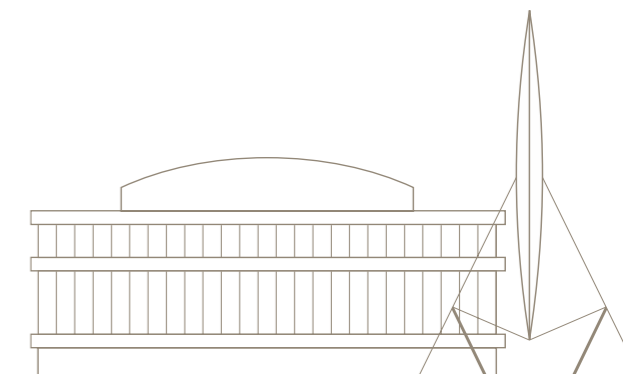
2 courses 30.00 - 3 courses 35.00  
Including 125ml Mirabeau  
Available at lunch Monday to Friday  
Pre theatre until 18.30 Wednesday to Saturday  
Post theatre 21.00 to 22.00

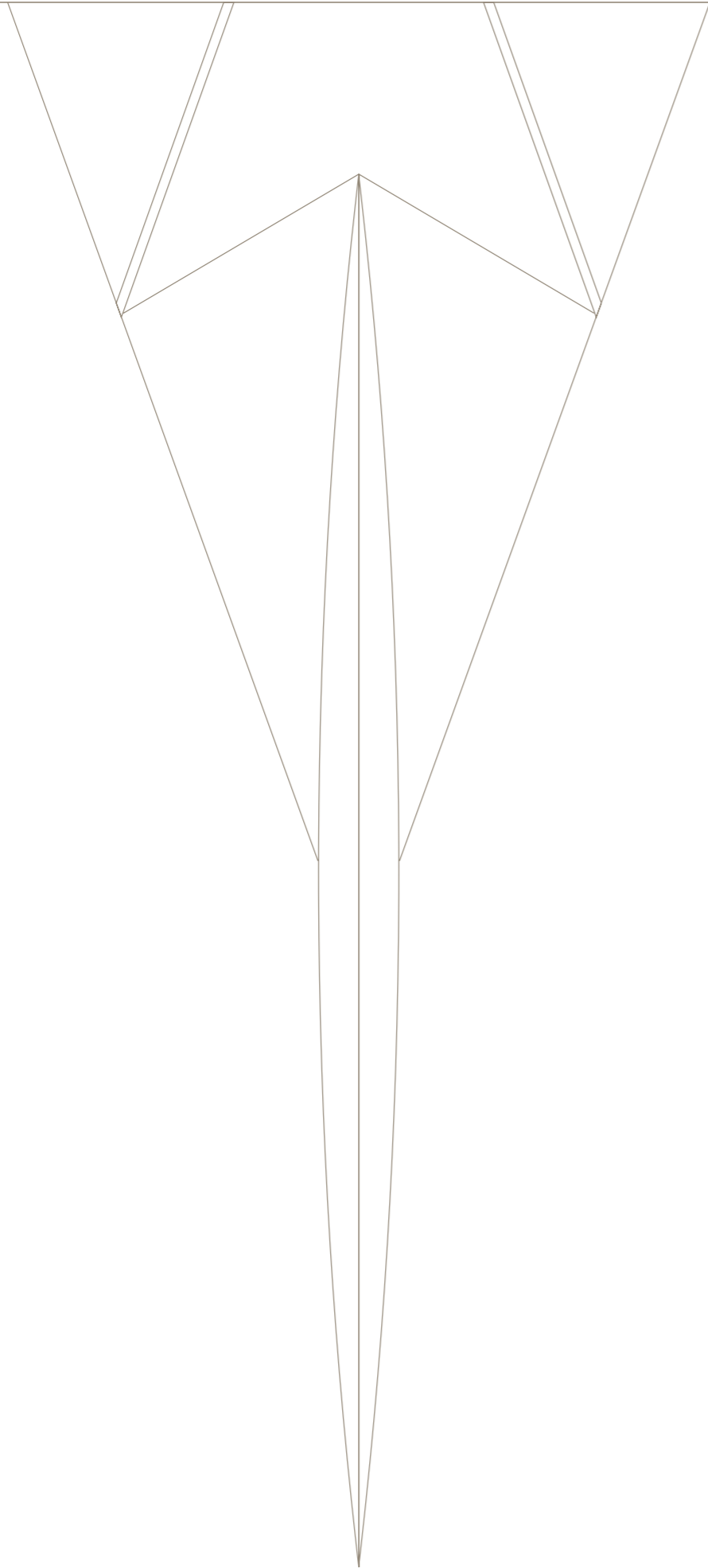
<b>Ham hock terrine, piccalilli, grilled sourdough 1070 kcal</b>
<b>Pear, heritage beetroot, chicory (vg)</b>
vegan feta, candied walnuts 808 kcal
<b>Severn and Wye smoked salmon, caperberries, lemon and dill sour cream, watercress, rye bread 343 kcal</b>
<b>Classic Caesar salad, grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal</b>
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<b>Grilled chicken, warm potato salad, spring greens, red wine sauce 676 kcal</b>
<b>Ricotta and spinach ravioli (v), butter emulsion, sage 1136 kcal</b>
<b>Sea bass, potato, spinach, sundried tomatoes, white wine sauce 652 kcal</b>
<b>Roasted vegetable curry (vg)</b>
kafir lime, lemongrass, coconut broth, saffron rice 1420 kcal
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<b>Date and molasses sticky toffee pudding</b>
vanilla ice cream 478 kcal
<b>Eton mess (vg), strawberries, raspberry sorbet 407 kcal</b>
<b>Passion fruit posset, shortbread, raspberries, pistachio 898 kcal</b>
<b>Ice cream and sorbets</b>
chocolate, vanilla, rum and raisin 42/43/53 kcal
raspberry, mango, lemon 24/26/30 kcal

## SUNDAY ROAST

(available Sundays)

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





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