

SKYLON

MAISON
MIRABEAU

2 courses £30.00 3 courses £35.00

Including a 125 ml Mirabeau Rosé

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 1070Kcal

Pear, heritage beetroot, chicory (vg), vegan feta 506 kcal

Severn and Wye smoked salmon, caperberries, dill sour cream, rye bread 343kcal.

Classic Caesar salad, grilled chicken, gem hearts, anchovy, parmesan, croutons 834Kcal

Lemon and thyme grilled chicken, potato salad, spring greens, red wine sauce 676Kcal.

Ricotta and spinach ravioli (v), butter emulsion, sage 1136 kcal.

Sea bass, potato, spinach, sundried tomatoes, white wine sauce 652Kcal

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

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

Eton mess (vg), strawberries, raspberry sorbet (vg) 407 kcal

Passion fruit posset, shortbread, raspberries, pistachio 898Kcal

Ice cream and sorbets

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

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.