

## 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 (vg), 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       |
| Sriracha mayonnaise 552 kcal                          |             |
| Dressed Cornish crab .....                            | 18.00       |
| spring onion, brown crab mayonnaise 439 kcal          |             |
| King scallops.....                                    | 22.00       |
| baby carrots, pickled raisins, pumpkin seeds 709 kcal |             |

## PUDDINGS AND CHEESE

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|--|
| <b>White chocolate parfait 10.00</b>                     |
| avruga caviar, raspberries 955 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 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 curd 10.00</b>                                  |
| tarragon sorbet, sablé Breton, lemon thyme foam 771 kcal |
| <b>Chamomile pannacotta 10.00</b>                        |
| poached peach, crystalized almonds 370 kcal              |
| <b>British cheese selection 14.00</b>                    |
| onion and tomato relish, quince, crackers 754 kcal       |

# SKYLON

## STARTERS

|  |  |
|--|--|
| <b>Gazpacho (vg) 9.50</b>  | <b>Grilled courgette (vg) 9.50</b>                       |
| cucumber, cherry tomato, raspberry 169 kcal                                | cashew nut pâté, buckwheat, pickled shallots 439 kcal    |
| <b>Octopus salad 17.00</b>   | <b>Seabream crudo 14.00</b>                              |
| labneh, new potatoes, fermented garlic and chilli honey 468 kcal           | tiger's milk, strawberries 117 kcal                      |
| <b>Cesar salad 14.50/19.00</b>   | <b>Longhorn beef tartare 17.50</b>                       |
| grilled chicken, gem hearts, anchovy dressing, parmesan, croutons 834 kcal | confit egg yolk, pickled mushrooms, melba crisp 346 kcal |
| <b>Heritage tomato salad (v) 12.00</b>                                     |  |
| kalamata olives, courgette, crème fraiche 289 kcal                         |  |
| <b>Ham hock consommé 11.00</b>   |  |
| ham hock terrine, root vegetables, quail egg 364 kcal                      |  |

## MAINS

|  |  |   |
|--|--|---|
| <b>Sweetcorn curry (vg) 17.50</b>                                | <b>Roasted hispi cabbage (vg) 17.50</b>                  | <b>Ricotta and spinach ravioli (v) 18.00</b>      |
| curry leaves, curry oil 520 kcal                                 | spinach purée, black truffle, girolle mushrooms 347 kcal | butter emulsion, sage 1136 kcal                   |
| <b>Prawn cream pesto linguine 22.00</b>                          | <b>Lemon sole 32.00</b>                                  | <b>Ale battered haddock 19.50</b>                 |
| spinach, cherry tomato, basil pesto 1217 kcal                    | capers, lemon, beurre noisette 846 kcal                  | minted peas, fries, tartar sauce 1802 kcal        |
| <b>Roasted pollock 23.00</b>                                     | <b>Fishcake 18.00</b>                                    | <b>Plaice 20.00</b>                               |
| basil and courgette purée, tomatoes, white wine velouté 535 kcal | chervil, radish, smoked mackerel sauce 470 kcal          | bouquet garni, peas, smoked beurre blanc 645 kcal |

## GRILL

|   |  |  |
|---|--|--|
| <b>Lemon and thyme grilled chicken 24.00</b>                | <b>220g dry aged beef fillet 39.50</b> | <b>Skylon cheeseburger 17.50</b>                           |
| coriander and lemon glaze, spring greens, potatoes 676 kcal | fries, peppercorn sauce 1297 kcal      | tomato, little gem, house sauce, milk bun, fries 1999 kcal |
| <b>Rack of lamb – to share 74.00</b>                        | <b>300g dry aged beef ribeye 42.00</b> | <b>Pork chop 31.00</b>                                     |
| choice of 2 sides, red wine jus 1551 kcal                   | fries, peppercorn sauce 1918 kcal      | baby artichoke, crushed potato 968 kcal                    |

## SIDES

|   |  |
|---|--|
| <b>Fries £5.50 806 kcal</b>                       | <b>Green salad £5.50 170 kcal</b>            |
| <b>Creamy spinach and girolles £7.50 241 kcal</b> | <b>Green mixed vegetables £5.50 197 kcal</b> |
| <b>Sesame and soya asparagus £7.00 131 kcal</b>   | <b>Truffle parmesan fries £7.50 954 kcal</b> |

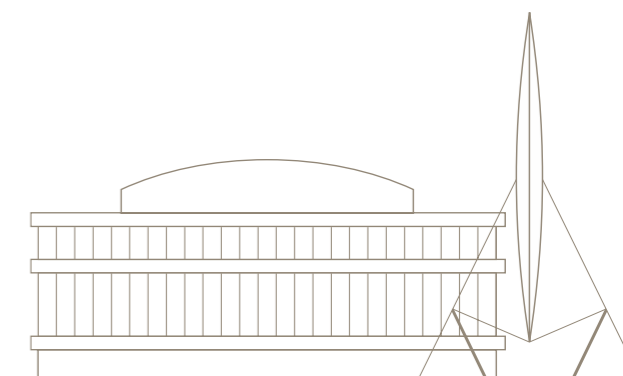
Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes 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.

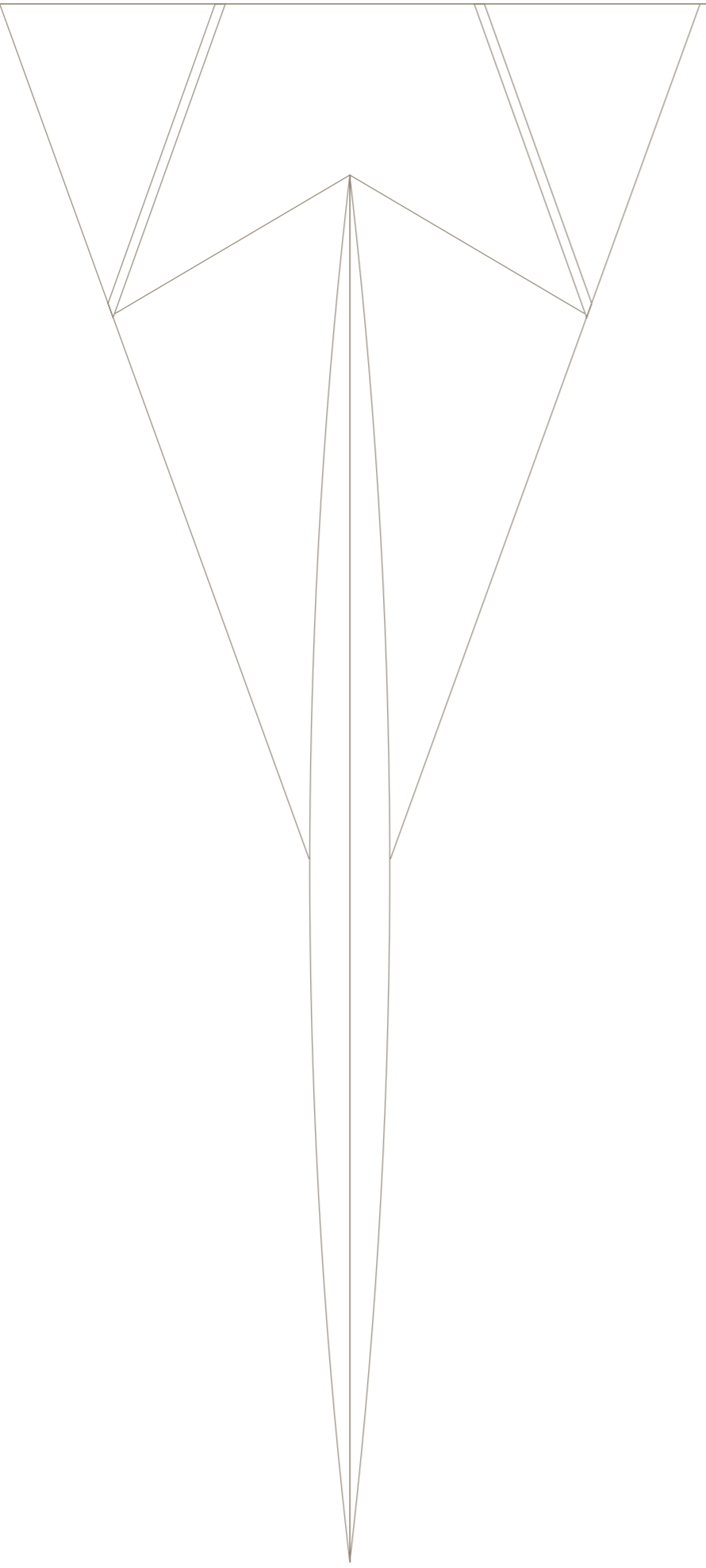
## SET MENU

2 courses 30.00 - 3 courses 35.00  
Including 125ml Verdejo white or Ballerine red wine

Available at lunch Monday to Friday  
Pre theatre until 18.30 Wednesday to Saturday  
Post theatre 21.00 to 22.00

|   |
|---|
| <b>Ham hock consommé</b>  |
| Ham hock terrine, root vegetables, quail egg 364 kcal             |
| <b>Heritage tomato salad (v)</b>                                  |
| kalamata olives, courgette, crème fraiche 289 kcal                |
| <b>Grilled courgette (vg)</b>                                     |
| cashew nut pâté, buckwheat, pickled shallots 439 kcal             |
| <b>Caesar salad</b>   |
| grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal |
| -----   |
| <b>Ricotta and spinach ravioli (v)</b>                            |
| butter emulsion, sage 1136 kcal                                   |
| <b>Roasted pollock</b>  |
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