

## SNACKS & SAVOURIES

White sourdough miche, butter (v) 540 kcal	3.75
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 oyster's 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	
Lobster roll	19.00
Kosho beurre blanc, chips 1427kcal	

### SET MENU

2 courses 30.00 - 3 courses 35.00

Available at lunch Monday to Friday

Pre theatre until 18.30 Wednesday to Saturday

Post theatre from 21.00 to 22.00

#### Smoked salmon

cream cheese, Avruga caviar, cucumber 331 kcal

#### Grilled courgette (vg)

cashew nut pâté, buckwheat, pickled shallots 439 kcal

#### Caesar salad

grilled chicken, gem hearts, anchovy, parmesan, croutons 834 kcal

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#### Aubergine parmigiana tortellini (v)

tomato sauce 673 kcal

#### Cod fillet

celeriac and parmesan purée, celeriac and pear salad, pecan 393kcal

#### Lemon and thyme grilled chicken

coriander and lemon glaze 676kcal

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#### Date and molasses sticky toffee pudding

vanilla ice cream 478 kcal

#### Tofu dark chocolate mousse (vg)

vegan vanilla ice cream 469 kcal

#### Ice cream and sorbets

chocolate, vanilla, rum and raisin 42/43/53 kcal  
raspberry, mango, lemon 24/26/30 kcal

# SKYLON

## STARTERS

<b>Butternut squash soup (vg) 9.50</b> pumpkin seeds, fried kale 448 kcal	<b>Rainbow beetroot salad (vg) 12.50</b> vegan parmesan, house vinaigrette 496 kcal	<b>Grilled courgette (vg) 9.50</b> cashew nut pâté, buckwheat, pickled shallots 439 kcal
<b>Poached trout 17.00</b> cauliflower velouté, hazelnuts 606 kcal	<b>Ham hock croquettes 13.50</b> gribiche sauce, pickled beets, hen egg 1212 kcal	<b>Smoked salmon 14.00</b> cream cheese, Avruga caviar, cucumber 331kcal
<b>Caesar salad 14.50/19.00</b> grilled chicken, gem hearts, anchovy dressing, parmesan, croutons 834 kcal	<b>Mackerel tartare 12.00</b> Greek yoghurt, apples, mackerel fillets 431kcal	<b>Beef carpaccio 17.50</b> Cipriani sauce, lilliput capers, Parmesan 564 kcal
	<b>Duck salad 15.00</b> roasted duck, confit duck, beetroots 553kcal	

## MAINS

<b>Potato truffle terrine (v) 19.00</b> pickled walnuts, autumn black truffle, buttermilk sauce 593 kcal	<b>Roasted butternut squash (vg) 17.50</b> risotto, vegan feta 917 Kcal	<b>Aubergine parmigiana tortellini (v) 18.00</b> tomato sauce 673 kcal
<b>Prawn cream pesto linguine 22.00</b> spinach, cherry tomato, basil pesto 1217 kcal	<b>Roasted mushroom (vg) 17.00</b> root vegetable ragu, black garlic purée 660kcal	<b>Ale battered haddock 19.50</b> minted peas, fries, tartar sauce 1802 kcal
<b>Skate wing 23.00</b> brown butter sauce, colcannon 903kcal	<b>Lemon sole 32.00</b> capers, lemon, beurre noisette 846 kcal	<b>Cod fillet 22.00</b> celeriac and parmesan purée, celeriac and pear salad, pecan 393kcal
<b>Lamb curry 18.00</b> curry leaves, curry oil 661kcal	<b>Fishcake 18.00</b> chervil, radish, smoked mackerel sauce 470 kcal	<b>Chicken pie 22.00</b> carrot purée, fried kale, red wine jus 1384kcal
	<b>Duck breast 24.00</b> Jerusalem artichoke purée, red wine jus 671 kcal	

## GRILL

<b>220g dry aged beef fillet.....39.50</b> fries, peppercorn sauce 1297 kcal	<b>Grilled monkfish ..... 29.00</b> fried polenta, black garlic purée, piquillo peppers 808kcal
<b>300g dry aged beef ribeye.....42.00</b> fries, peppercorn sauce 1918 kcal	<b>Skylon cheeseburger ..... 17.50</b> tomato, little gem, house sauce, milk bun, fries 1999 kcal
<b>Lemon and thyme grilled chicken.....24.00</b> coriander and lemon glaze, greens, potatoes 676 kcal	<b>Pressed pork belly..... 21.50</b> buttery mash potato, red wine jus 1359 kcal

## SHARING - FOR TWO

**Rack of lamb 74.00**  
choice of 2 sides, red wine jus 1551 kcal

## SIDES

<b>Fries £5.50 806 kcal</b>
<b>Green salad £5.50 170 kcal</b>
<b>Green mixed vegetables £5.50 197 kcal</b>
<b>Truffle parmesan fries £7.50 954 kcal</b>
<b>Creamy spinach £7.50 241 kcal</b>
<b>Sautéed carrots, confit shallots £6.00 474 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.

## PUDDINGS

<b>Marmite chocolate semifreddo ..... 11.00</b> pistachio sponge, raspberry sorbet 524kcal
<b>Date and molasses sticky toffee pudding ..... 10.00</b> vanilla ice cream 478 kcal
<b>Tofu dark chocolate mousse (vg) ..... 10.00</b> vegan vanilla ice cream 469 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>Frangipane tart..... 10.00</b> plum compote, plum sorbet 514 kcal
<b>Polenta cake ..... 10.00</b> pumpkin custard, apple compote 884kcal
<b>Churros ..... 10.00</b> salted caramel 1393 kcal

## CHEESES

**Whole baked Tunworth – to share 40.00**  
honeycomb, figs, celery, lavash, sourdough bread 1393kcal

#### Cheese selection

lavash, onion relish, quince jelly 248 kcal

Stilton (221 kcal), Pouligny Saint- Pierre (97 kcal),  
Twanger (123 kcal), Venaco (100 kcal)

**1 cheese 9.00**

**2 cheeses 14.00**

**4 cheeses 24.00**

## SUNDAY ROAST

(available on Sundays, 12pm to 4pm)

#### Roast Scottish beef 1146 kcal

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

#### Portobello mushrooms (v) 758 kcal

pesto, sundried tomatoes, coconut feta, bread crumbs

