

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

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

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

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

MAINS

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

GRILL

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

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

Marmite chocolate semifreddo 11.00 pistachio sponge, raspberry sorbet 524kcal
Date and molasses sticky toffee pudding 10.00 vanilla ice cream 478 kcal
Tofu dark chocolate mousse (vg) 10.00 vegan vanilla ice cream 469 kcal
Ice cream and sorbets..... 7.50 chocolate, vanilla, rum and raisin 42/43/53 kcal raspberry, mango, lemon 24/26/30 kcal
Frangipane tart..... 10.00 plum compote, plum sorbet 514 kcal
Polenta cake 10.00 pumpkin custard, apple compote 884kcal
Churros 10.00 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

