



RESTAURANT SUNDAY MENU

STARTERS

onion
white onion and garlic veloute, thyme and
goat's cheese croutons

artichokes
baby artichokes in barigoule, salad and cream,
parmesan shaving and crispy potato galette

egg
poached duck egg, bayonne ham, parmesan veloute,
thyme grissini, shaved truffle

king crab*
ravioli of alaskan king crab, green mango and
squash salad, citrus emulsion

sweetbread
caramelised lamb's sweetbread, crisp belly, capers,
anchovies, sauce ravigote

duck
carpaccio of duck, shaved foie gras, marinated plums,
pistachios

MAINS

gnocchi
baked homemade gnocchi, cepes, autumn truffle
salad muche

salmon
confit organic salmon, avocados, kohlrabi,
tomato petals, sauce mousseline

cod
steamed cod, bacon, castelluccio lentils
parsnip crisps, crème fraiche and thyme veloute

venison
saddle of venison, smoked pomme puree,
pied de mouton, red currant jus

pork
iberico pork belly, autumn vegetables,
creamy cider sauce and apple jelly

beef*
roast rib eye, carrots, spinach, cocotte potatoes, and
yorkshire pudding, red wine sauce

two courses £28.50
three courses £31.50

* £3.00 supplement per person

Your bill will be left open for you to leave a tip at your discretion.
For groups of 8 people or more, a discretionary service charge of 12.5%
will be added. Skylon complies with the hospitality industry's voluntary
code of practice. Prices include VAT at 17.5%.