

SKYLON

TASTING MENU

onion

white onion and garlic veloute,
thyme goat cheese crouton

duck

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

artichokes

baby artichokes in barigoule,
salad and cream, parmesan shavings,
crisp potato galette

cod

steamed cod, bacon, castelluccio lentils,
crispy parsnips

granite

pork

iberico pork loin, crispy belly and cheek
with autumn vegetables, vichy carrots,
creamy cider sauce

fig

roast fig stuffed with butterscotch
ice cream, berry compote, black olive tuile

VEGETARIAN TASTING MENU

onion

white onion and garlic veloute,
thyme goat cheese crouton

egg

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

artichokes

baby artichokes in barigoule,
salad and cream, parmesan shavings, crisp
potato galette

spelt

sharpham park spelt risotto,
port wine glazed red onions, truffled ricotta

granite

gnocchi

baked homemade gnocchi, cepes, autumn
truffle

fig

roast fig stuffed with butterscotch
ice cream, berry compote, black olive tuile

Tasting menu £59.00

The menu has been devised for the enjoyment of all
guests at your table.

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%