

SKYLON

SOUP

Chicken broth with ricotta tortellini 5.75

Pumpkin soup 5.75

SALADS & STARTERS

Organic gravad lax 7.75
Mustard honey dressing, toasted country loaf

Sherry marinated herrings 6.75
Toasted pumpernickel

Foie gras and chicken liver parfait 7.50
Quince chutney, sourdough toast

Bayonne ham 8.75
Celeriac remoulade, grilled foccacia

Endive salad 7.50
Colston Basset stilton, walnuts

Home smoked chicken 7.25/14.75
Baby gem, avocado salad, Caesar dressing,

French bean and beetroot salad 7.50
Goat's cheese crumble, toasted pine nuts

Steak tartare with toast 10.50/19.50
Chips and green salad, with main size

EGGS, PASTA & LIGHT DISHES

Eggs Benedict 7.50/11.50

Omelette fines herbs 6.50

Wild mushroom risotto 7.75/15.50

Crab Linguini 10.50/16.75
Cornish crab meat, chilli, samphire, parmesan

Smoked salmon with buckwheat blini 9.75
Sour cream, shallots and keta caviar

Goat's cheese tortelloni 8.75/15.00
Confit cherry tomato, wild rocket, shaved pecorino

Croque Monsieur 8.75
Bayonne ham, truffle, walnut salad

Croque Madame 8.75
With smoked salmon, poached egg, baby watercress salad

FISH

Fish of the day Market price
Seasonal garnish

Sea trout 16.75
Pan fried sea trout with caponata, lemon and chilli marinated baby octopus

Cod 17.75
Pan fried pavé of cod, chick peas, chorizo, saffron broth

Plaice 18.00
Whole roast plaice, spinach, lemon and caper butter

Salmon & smoked haddock fish cake 11.75
Mixed baby leaves, tartare sauce

Halibut 19.50
Pan fried halibut, choucroute, pancetta, beurre blanc

Kids Menu

1 Course 7.00
2 Courses 12.00

Spaghetti Bolognese, parmesan

Salmon & Haddock lemon fishcakes, spring onions, mustard crème fraiche

Mini Chipolata sausages, with pomme puree & gravy

Chocolate brownie, vanilla ice cream

Ice creams and sorbets

Knickerb-ocker glory

MEAT

Confit leg of duck 15.50
Creamed Savoy cabbage, red wine jus

Pork belly 15.00
Slow roast middle white pork, parmesan polenta, cider sauce

Lamb 16.00
Caramelised lamb shoulder, spiced couscous, red onions

Skylon burger 13.00
Onion rings, chips, bloody mary ketchup

FROM THE GRILL

Rib eye steak 10 oz 22.50
Scotch fillet steak 23.50
Onglet steak 18.50
Calf's liver 17.50

All served with baby watercress, grilled tomatoes, game chips sauce béarnaise and red wine jus

Sunday roast, rib of beef 17.50
Yorkshire pudding, maris pipers, roots, horseradish

SIDES

Green or mixed salad 3.75

Pomme puree 3.50

French beans 4.00

Coriander glazed carrots 3.50

Braised red cabbage 4.00

French fries 3.50

"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.

Prices include VAT at 17.50 %.

Skylon complies with the hospitality industry's voluntary code of practice.

PUDDINGS

2010 apple tatin, 6.50
Compote, roasted apple, with caramel mousse

Chocolate and Pear tart 6.50
Guinness ice cream

Catalan Rice Pudding 6.75
Orange zest, vanilla, fennel, Mandarin sorbet

Warm chocolate fondant, 6.75
Crispy nougat and milk ice cream

Lemon curd tart 6.75
Fresh meringue, vanilla marshmallow,
mascarpone ice cream

Dessert of the day 6.50

Selection of sorbets and ice creams 6.50

Selection of cheese 8.50
British and continental

DESSERT COCKTAILS

Jaffa Martini 10.25
Vanilla infused vodka, Santa Teresa orange liqueur
Mozart dark, orange bitters.

Cool Banana 10.25
Vanilla infused vodka, butterscotch schnapps, banana
liqueur, fresh cream.

Raspberry Heaven 10.25
Fresh raspberry, stoli raspberry, creme de framboise,
Mozart white, fresh cream.

Espresso 10.25
Vanilla infused vodka, coffee liqueur, hazelnut liqueur,
Espresso shot in a chilled martini glass

After Midnight 10.25
Fresh strawberries and mint muddled with parfait amour
liqueur, stoli strawberry vodka and mozart dark liqueur

Raffaello 10.25
Akvinta vodka, mozart dark, hazelnut and Koko Kanu
Liqueur, cocnut and double cream

COFFEES

Americano 3.10
Cappuccino 3.10
Espresso 3.10
Double Espresso 3.10
Cafe Latte 3.10
Hot Chocolate 3.10
Liqueur 6.50

BLACK TEAS

Earl Grey Supreme 3.60
Assam Breakfast 3.60
Bohea Lapsang 3.60
Organic Maojian Green Tea 3.60

FRESH INFUSIONS

Lemon, ginger and honey 3.60
Passion fruit, ginger and raspberries 3.60
Fresh mint, ginger, lime and honey 3.60
Peppermint 3.60

HERBAL INFUSIONS

Whole Chamomile Flowers 3.60
Whole Rose Buds 3.60
Whole Lemon Verbena Leaf 3.60

SKYLON



Following the destruction and devastation of the Second World War, the then Labour Government under Prime Minister Clement Atlee put forward the idea for a “Festival of Britain”, a unique permanent exhibition of the culture and splendour of the British Isles, to provide a rejuvenating effect to the war-ravaged British people. At the centre of this exhibition was to be a magnificent concert hall, to act as the focal point of musical life in London. The derelict area on the South bank was thus cleared, and on 3rd May 1951 the Royal Festival Hall was opened.

In addition to the Royal Festival Hall, and other artistic and cultural pieces, was a newly commissioned structure known as Skylon, from where our restaurant gets its name. Located on a site just west of the Festival Hall, this futuristic steel and aluminium structure took the form of a giant cigar shaped lattice work, lit from within and standing 300ft tall.

Designed by competition winners Hidalgo Moya and Philip Powell, and manufactured by a British company, Painter Brothers, it was to be the enduring symbol of the festival. However, within less than twelve months of construction, the government decided to demolish the structure due to unsubstantiated fears for the public’s safety.