



RESTAURANT MARKET MENU

STARTERS

turnip

winter turnip veloute, taleggio beignet,
toasted pine nuts

artichoke

heart of globe artichoke with antibes salad,
extra fine french beans, nicoise olives, confit tomatoes
and barrel aged feta

red mullet

pan fried fillet of red mullet, crisp fennel with shaved mature
pecorino, bouillabaisse vinaigrette

salmon

warm smoked salmon, light cream of ratte potatoes,
egg butter, pea shoots

venison

carpaccio of venison, pickled hon shimeji, tender beetroot,
toasted hazelnuts, madeira dressing

foie gras

terrines of foie gras, roast root vegetables and savoy cabbage,
walnut raisin toast

game

pithivier of seasonal game, cumberland sauce

MAINS

vegetables

braised winter vegetables, castelluccio lentils,
flaked hazelnuts, chervil veloute

cuttlefish

aller-retour cuttlefish, crab risotto,
lemongrass veloute

salmon

pan fried pave of salmon, hand made pappardelle,
samphire, smoked butter beurre blanc

perch

braised fresh water perch, mosaic of squash, parsnips,
carrots and field mushrooms, beurre noisette sauce

pork

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

OX

poached ox cheeks, truffle pomme puree,
pot au feu vegetables, aromatic consomme

guinea fowl*

caramelized guinea fowl breast, spelt and
foie gras risotto, pearl onions, grapes, sauce vin jaune

two courses £23.50

three courses £27.50

* supplement of £3.00

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%.

SKYLON

SKYLON GRILL

Express Lunch Menu

STARTERS

Pumpkin soup

Organic gravad lax, mustard dressing, toasted country loaf

Foie gras chicken liver parfait, quince chutney, toasted poilane

French bean beetroot salad, goat's cheese crumble, toasted pine nuts

Endive salad, stilton, toasted walnut

MAINS

Goat's cheese tortelloni, wild rocket, tomato, pecorino cheese

Salmon and smoked haddock fish cake, baby leaves, sauce gribiche

Linguini, white Cornish crab meat, chilli, samphire (£ 3 Supplement)

Confit leg of duck, savoy cabbage, red wine jus

Onglet steak, new potatoes, baby spinach

Side orders

French Fries £3.50, Pomme puree £3.50, Braised red cabbage £4.00,

French beans £4.00, Green salad £3.75, Coriander glazed carrots £3.50

DESSERTS

Milk chocolate mousse, praline crisp, coffee ice cream

Pear and chocolate tart, guinness ice-cream

Lemon tart, fresh meringue, marshmallow, mascarpone ice cream

Paris Brest, choux pastry, with praline cream, cookie ice cream

Dessert of the day

3 courses £18.00

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