

SWEET and FORTIFIED WINE

	glass 75ml
Chateau du Jau, Muscat de Riversaltes, France	5.50
Mulderbosch, Late Harvest Sauvignon Blanc, S Africa	6.75
Lustau, Oloroso, Angel Zamerano, Sherry, Spain	7.25
Mas Amiel 10 Year, Maury, France	7.50
Ch. Pierre Bise, Chenin Blanc, Coteaux du Layon, Loire Valley, France	8.00
Blandy's 10 Year, Madeira, Portugal	8.00
Castelnau de Suduiraut, Sauternes, France	8.50
Gonzalez Byass Pedro Ximenez, "Noe" Sherry, Spain	9.00
Mt. Horrocks, Riesling, Clare Valley, Australia	10.00
Disznoko, Tokaji Aszu 5 Puttonyos, Hungary	12.00
Donnafugata, Passito di Pantelleria, <i>Ben Rye</i> , Italy	12.00
Domaine et Terroir du Sud, Banyuls Grand Cru, Roussillon, France, 1955	16.00
PORT	
Graham's, Late Bottled Vintage, 2003	6.50
Otima, 10 Years Old Tawny, NV	7.25
Dow's, 20 Years Old Tawny, NV	9.50
Dow's Quinta do Bomfim, 1996	12.00

Dessert Wine Tasting £11.00
 Chatea du Jau Muscat de Rivesaltes, France 2008
 Disznoko Tokaji Aszu 5 Puttonyos, Hungary 2001
 Castelnau de Suduiraut, Sauternes, France 2004
 (25 ml of each wine)

Fortified Wine Tasting £12.00
 Otima, 10 Years Old Tawny, NV
 Dow's Quinta do Bomfim, 1996
 Domaine et Terroir du Sud, Banyuls Grand Cru, 1955
 (25 ml of each wine)

DESSERTS

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

sweet sushi
 rose petal and lychee jelly, dragon fruit with
 vanilla infused rice, crispy chop stick, cherry cake

rum raisin
 vanilla and lime parfait with rum raisins, pineapple
 and banana, milk chocolate tuile

chestnut fondant
 chestnut heart, pear and walnut ice cream,
 ginger bread tuile

truffle
 warm chocolate, winter fruit compote,
 red wine jelly and sorbet

orange
 crepe suzette, flambee with grand marnier,
 fresh orange
for two

cheese*
 british and continental cheeses from the trolley

two courses £40.00
 three courses £45.00

* £5.00 supplement

Caffe Corretto
 Espresso with a 25ml selection of one of the following:
 Nonino Moscato Grappa, Italy £7.50
 Grand Marnier Centenaire, France £10.50
 Martel XO, Cognac, France £13.50

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. Skylon complies with the hospitality industry's voluntary
 code of practice. Prices include VAT at 17.5%.