

SKYLON

STARTERS

watercress
chilled watercress soup, ham hock,
charlotte potatoes, sour cream

endive
endive salad, cropwell bishop stilton,
granny smith and walnuts

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

croquettes
salmon and crab croquettes, sauce vierge,
baby gem

veal
seared veal carpaccio, caper and raisin vinaigrette,
pine nuts, shaved radish

rabbit
feuillite of wild rabbit, chesnut mushroom and bacon

MAINS

tart
celeriac and truffle tart, wild roquette and squash

salmon
roast pave of organic salmon,
hand made pappardelle, baby squid, samphire,
smoked butter beurre blanc

red mullet
grilled fillet of red mullet, fennel,
courgettes, saffron risotto, bouillabaisse sauce

pork
roast pork belly, crackling, broccoli,
madeira sauce

lamb
roast leg of lamb, gratin potatoes,
rosemary jus

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

two courses £28.50
three courses £31.50

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 15%.