

SKYLON

TASTING MENU

watercress

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

veal

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

asparagus

warm english asparagus, pea shoots,
quail's egg, hollandaise and truffle

lobster

poached lobster, guacamole,
spring vegetables à la grecque,
shellfish mousseline

granite

lamb

coffee and cardamom infused rack of lamb,
confit shoulder, cauliflower and
mint cous cous

fig

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

VEGETARIAN TASTING MENU

watercress

chilled watercress soup,
charlotte potatoe, sour cream

artichokes

globe artichoke with fine french beans,
nicoise olives, confit tomatoes,
barrel aged feta

asparagus

warm english asparagus, pea shoots,
quail,s egg, hollandaise and truffle

à la grecque

spring vegetables à la grecque,
guacamole, aioli

granite

morels

pan fried gnocchi, morels, pecorino,
wild garlic veloute

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%