




SKYLON

STARTERS

Chilled asparagus soup truffled egg mayonnaise croutons	6.00
Salade de campagne poached egg, bacon lardons, croutons	6.50
Tuna nicoise salad	7.50/13.50
Foie gras and chicken liver parfait quince chutney, sourdough toast	7.50
Beetroot, goats cheese garden vegetable salad	7.50/13.50
Charcuterie platter to share celeriac remoulade, toasted focaccia	12.50
Organic salmon ceviche mango and cornish crab	9.50

 “Caldinho de sururu” spiced clam broth	8.00
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 “Casquinha de siri” crab, coconut and bell pepper “augratin”	10.00
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 “Pacoca de carne seca e banana assada” jerked beef, manioc flour and roasted banana	9.00
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KIDS MENU

Spaghetti Bolognese, parmesan

Salmon & smoked haddock fishcake,
tartar sauce

Mini chipolata sausages,
pomme puree, gravy

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Chocolate brownie, vanilla ice cream

Ice creams and sorbets

Knicker-bocker glory

1 Course 7.00 2 Courses 12.00

MAINS

Goats cheese tortelloni confit cherry tomato, wild rocket, pine nuts	15.00
Warm salad of spring vegetables, orecchiette, truffle and almond vinaigrette	14.50
Salmon & smoked haddock fish cake mixed leaves, tartare sauce	11.75
Roast cod, cauliflower, pea shoots brown shrimp butter	18.00
Steamed pave of organic salmon crushed potatoes, nicoise olives, confit tomatoes	15.50
Confit leg of duck roast garlic colcannon	16.00
Skylon burger onion rings, chips, bloody mary ketchup	14.00
 “Moqueca de peixes frutos do mar com arroz de coco” fish and seafood “moqueca” with coconut rice	18.50
 “Xinxin de galinha com quiabo” chicken, shrimp and peanut stew with pan fried okra	15.00
 “Leitao a pururuca com tutu de feijao e couve” roast pork belly “pururuca”, black beans and sautéed greens	16.00
Sunday roast, rib of beef yorkshire pudding, maris pipers, roots, horseradish (available Sunday’s only)	17.50

FROM THE GRILL

All our beef is Scottish Premier 30 days
dry aged

Onglet steak	13.50	Veal escalope 10oz	15.00
Entrecote 10oz	22.00	Lamb rump	19.00
Rib eye steak 10oz	19.00	Lemon sole	18.00
T-bone steak 16oz	21.00	Organic salmon	15.00
Rump steak 10oz	15.00	Whole native lobster	30.00
Chateaubriand for two	45.00		

All grill items served with baby watercress, Cafe de Paris butter and your choice of sauce:
Bearnaise, red wine jus, peppercorn, mushroom, tartare or Beurre blanc

SIDES All £3.50

Carrots	Warm potato salad
Tomato salad	Mixed leaf salad
Greens	French fries

PUDDINGS

Lemon curd tart, fresh meringue marshmallow, mascarpone ice cream	6.00	Cheese platter to share british and continental	11.00
White chocolate banana tart organic granola, passion fruit sorbet	6.50	“Mingau de milho verde com canela” cinnamon scented fresh corn cream	6.00
Strawberry gateaux light vanilla cream, black currant coulis	6.00	“Tortinha de queijo com sorvete de goiabada” cheese tart with guava ice cream	6.50
Selection of Ice-cream and Sorbet	5.50	“Interpretacao de coco” tasting of coconut traditional brazilian desserts	6.50

“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.

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**

CHAMPAGNE

NV	Piper Heidsieck	125ml	Bottle
NV	Taittinger	10.00	50.00
NV	Perrier-Jouët		61.00
NV	Taittinger, Rose	13.00	68.00
1999	Duval-Leroy, Blanc de Chardonnay	15.00	78.00
NV	Bollinger	16.00	80.00
NV	Laurent Perrier, Rose		89.00
2000	Dom Perignon		100.00
			185.00

WHITE WINE

LIGHT AND CRISP		175ml	Bottle
2009	Sauvignon Blanc, Espinos, Chile	5.25	21.00
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2009	Sauvignon Blanc, G. Allion, France		25.00
2009	Chenin Blanc, Raats, S. Africa	6.75	27.00
2009	Pinot Grigio, Riff, Italy	7.75	30.00
2009	Gavi di Gavi, La Guistiana, Italy		36.00
2008	Sauvignon Bl, Palliser, New Zealand	9.50	42.00
2009	Albarino, Terras Guada, Spain	9.00	41.00
2008	Chablis, William Fevre, France	8.50	39.00
2007	Pouilly Fume, Landrat-Guyolot, France		42.00

MEDIUM BODIED AND AROMATIC		175ml	Bottle
2008	Verdicchio, Vila Bianchi, Italy		28.00
2009	Pic Poul De Pinet, Laurieres, France		30.00
2009	Soave Classico, Pieropan, Italy		31.00
2006	Pinot d'Alsace"Metiss",D. Geyl,France	10.00	43.00
2009	Gruner Veltliner, B. Eichinger, Austria	8.00	36.00
2009	Cotes du Rhone Blanc, Domaine Becassonne, France		38.00
2007	Pinot Gris, Te Mara, New Zealand		44.00

FULL BODIED			
2008	Chardonnay, Stella Bella, Australia		34.00
2006	Gewurztraminer, Schlumberger, France		48.00
2008	Chardonnay, Glen Carlou, S. Africa	11.00	44.00
2007	Meursault, Mestre Michelot, France		72.00

HALF BOTTLE

CHAMPAGNE			
NV	Louis Roederer		43.00
NV	Billecart-Salmon, Rose		45.00

WHITE			
2009	La Guistiniana, Gavi di Gavi, Italy		22.00
2008	La Porte, Sancerre, France		26.00
2008	Albarino T. Guada, Spain		24.00

RED			
2009	Louis Tete, Fleurie, France		22.00
2007	Fontodi, Chianti Classico, Italy		24.00
2001	Bon Pasteur, Pomerol, France		49.00

ROSE WINE

		175ml	Bottle
2009	Cinsault, La Lande, France	6.25	25.00
2009	Bandol rose',La Suffrene,France	8.25	36.00
2009	Cabernet Sauvignon Mulderbosch		33.00

RED WINE

LIGHT AND FRUITY		175ml	Bottle
2009	Pinot Noir, Nostros, Chile	5.25	21.00
2007	Barbera, Riva Leone, Italy		23.00
2009	Nero d' Avola, Donnafugata, Italy		29.00
2008	Beaujolais, Dom. Vissoux, France		34.00
2008	Pinot Noir, Hunters, New Zaeland	9.00	38.00
2007	Pinot Noir, J M Pillot, Burgundy, France		44.00

MEDIUM BODIED AND EASY		175ml	Bottle
2009	Merlot, La Vigneau, France	5.50	21.00
2009	Syrah Blend, St. Chinian, Dom. Du Barres, France	6.25	25.00
2007	Cotes du Rhone, D.Boisson, France	8.50	35.00
2008	Rioja , Bodegas, Navajas, Spain	7.25	30.00
2008	Corvina Alpha Zeta, Italy		27.00
2007	Douro Red, Symingtons Altano, Portugal		35.00
2008	Morellino di Scansano, Poggio Argentiera, , Italy		36.00
2006	Saumur Champigny, T. Germain, France		36.00

FULL BODIED AND ROBUST		175ml	Bottle
2008	Carmenere, Vina Chocalan,Chile	8.00	31.00
2008	Corbieres, Ollieux Romanis, France		30.00
2009	Malbec, blend"Clos de los Siete	11.00	53.00
2005	Shiraz, Geoff Merrill, Australia		38.00
2007	Cabernet Sauvignon/ Merlot, Stella Bella, Australia	9.50	40.00
2007	Ribera del Duero, Torres, Spain		42.00
2006	Merlot/Syrah, Gaja, Italy		65.00
2005	Bordeaux, Reserve de la Comtesse, Pauillac, France		87.00

DESSERT WINES & PORTS

2008	Muscat de Rivesaltes,	5.50	27.00
	Chateau de Jau, France		
2007	Late Harvest Sauvignon Blanc, Mulderbosch, South Africa	6.75	40.00
2004	Sauternes, Castelnau de Suduiraut, France	8.50	72.00
2001	Tokaji Aszu, Disznoko, Hungary	12.00	71.00

PORT			
2003	Graham, Late Botteld Vintage	6.50	52.00
	Otima, 10 Year Tawny	7.25	40.00
	Dow's, 20 Year Tawny	9.50	76.00