



RESTAURANT MARKET MENU

STARTERS

watercress

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

broad beans

salad of broad beans, artichoke, feta and mint,
confit lemon dressing

asparagus

english asparagus, truffled egg beurre blanc,
pea shoots

crab

crispy soft shell crab, heritage tomatoes,
shaved fennel, aioli

mackerel

smoked mackerel, marinated potatoes,
pickled beetroot, horseradish

veal

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

quail

warm roast quail, avocado, celeriac and walnut



legumes assados com emulsão
de castanha do brasil

roast vegetables, brazil nut emulsion and lime



Skylon welcomes guest chef Jose Barattino, from the Hotel Emiliano in São Paulo as part of Festival Brazil at the Southbank Centre. A selection of Jose's signature dishes will feature throughout the Restaurant, Bar and Grill for the duration of the Festival.

MAINS

nettles

casserolette of wild nettles and ricotta,
poached hen's egg, hazelnuts

sea bream

steamed fillet of sea bream, crushed jersey royals,
cornish crab, samphire, harissa

red mullet

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

salmon

confit organic salmon, spring vegetables a la grecque,
guacamole, shellfish mousseline

lamb

slow roasted neck of spring lamb,
carrot and chervil terrine, bobby beans

OX

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

guinea fowl*

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



cordeiro com especiarias brasileiras,
quirera de milho e mel amazônico

lamb neck fillet with brazilian spices, corn grits,
amazonian honey

two courses £23.50

three courses £27.50

*£3.00 supplement

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

Chilled asparagus soup, truffled egg croutons
Organic salmon cerviche, mango, cornish crab
Foie gras chicken liver parfait, quince chutney, toasted poilane
Beetroot, goats cheese, garden vegetable salad
Jerked beef, manioc flour and roasted banana

MAINS

Fricassee of warm spring vegetables, orecchiette, almond vinaigrette
Salmon and smoked haddock fish cake, baby leaves, tartar sauce
Roast cod, cauliflower, pea shoots, beurre blanc
Confit leg of duck, puy lentils, sherry dressing
Onglet steak, new potatoes, baby spinach

Side orders

French Fries £3.50, Carrots £3.50, Tomato salad 3.50,
Mixed leaf salad £3.50, Green £3.50, Warm potato salad £3.50

DESSERTS

Strawberry gateaux, vanilla cream, black currant coulis
White chocolate banana tart, organic granola passion fruit sorbet
Lemon tart, meringue, marshmallow, mascarpone ice cream
Dessert of the day
Selection of sorbets and ice creams

3 courses £18.00

For groups of up to 6 guests Monday to Friday 12noon till 4pm
Please note that this menu is not available on Bank Holidays

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