



RESTAURANT PRE POST THEATRE

STARTERS

broad beans

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

mackerel

smoked mackerel, confit charlotte potatoes, pickled beetroot, horseradish

quail

warm roast quail, avocado, celeriac and walnuts

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

lamb

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

DESSERTS

eton mess

strawberry, mascarpone, crushed meringue, chopped mint, rhubarb sorbet

chocolate

fondant, milk ice cream and crispy nougat

simply sorbet

home made selection of sorbet and ice cream

£26.75 two courses

£30.75 three courses

Your bill will be left open for you to leave a tip at your discretion.

For groups of up to 6 guests. Skylon complies with the hospitality industry's voluntary code of practice. Prices include VAT at 17.5%.

GRILL PRE POST THEATRE

STARTERS

Chilled Asparagus soup, truffled egg mayonnaise croutons

Organic salmon cerviche, mango, cornish crab

Foie gras chicken liver parfait, quince chutney, toasted sourdough toast

Beetroot, goats cheese, garden vegetable salad

Jerked beef, manioc flour and roasted banana

MAINS

Fricassee of warm spring vegetables, orecchiette, truffle, almond vinaigrette

Salmon and smoked haddock fish cake, baby leaves, tartare sauce

Roast cod, cauliflower, pea shoots, Beurre blanc

Onglet steak, new potatoes, baby spinach

Confit leg of duck, puy lentils, sherry dressing

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

£19.00 two courses

£22.50 three courses

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%.