

PUDDINGS

Tropezienne Brioche Vanilla cream, milk and lemon coulis	6.00
Nougat tiramisu Cocoa sponge, caramelised pop corn	6.00
Apple tart tatin Caramel sauce and home vanilla ice cream	6.00
Milk chocolate mousse Crisp praline, coffee ice cream	6.00
Lemon curd tart Sticky toffee sponge with cinnamon sable, lime marshmallow and yoghurt ice cream	6.00
Dessert of the day	6.00
Selection of sorbets and ice creams	6.00
Selection of cheese British and continental	8.00

SWEET WINE

		Glass	Bottle
2007	Chateau de Jau, Muscat de Rivesaltes, 50 cl	5.00	21.00
2001	Selvapiana Vin Santo di Chianti Ruffina, Italy 50 cl	8.00	48.00
2005	Pierre Bise, Coteaux du Layon, France 50 cl	8.00	48.00
1998	Diznoko, Tokaji Aszu 5 Puttonyos, Hungary 50 cl	9.00	64.00
NV	Lustau, Pedro Ximenez Single Cask Murillo, Sherry 75 cl	9.00	88.00

PORT

2001	Grahams, Late Bottled Vintage	75ml	6.00
NV	Warre's Otima, 10 Year Tawny		7.00
NV	Dow's 20 Year Tawny		9.00

COFFEES

Americano	3.00
Cappuccino	3.00
Espresso	3.00
Double Espresso	3.00
Cafe Latte	3.00
Hot Chocolate	3.00
Liqueur	6.50

BLACK TEAS

Earl Grey Supreme	3.50
Assam Breakfast	3.50
Bohea Lapsang	3.50
Organic Maojian Green Tea	3.50

FRESH INFUSIONS

Lemon, ginger and honey	3.50
Passion fruit, ginger and raspberries	3.50
Fresh mint, ginger, lime and honey	3.50
Moroccan mint	3.50

HERBAL INFUSIONS

Whole Chamomile Flowers	3.00
Whole Rose Buds	3.00
Whole Lemon Verbena Leaf	3.00

SKYLON



Following the destruction and devastation of the Second World War, the then Labour Government under Prime Minister Clement Atlee put forward the idea for a "Festival of Britain", a unique permanent exhibition of the culture and splendour of the British Isles, to provide a rejuvenating effect to the war-ravaged British people. At the centre of this exhibition was to be a magnificent concert hall, to act as the focal point of musical life in London. The derelict area on the South bank was thus cleared, and on 3rd May 1951 the Royal Festival Hall was opened.

In addition to the Royal Festival Hall, and other artistic and cultural pieces, was a newly commissioned structure known as Skylon, from where our restaurant gets its name. Located on a site just west of the Festival Hall, this futuristic steel and aluminium structure took the form of a giant cigar shaped lattice work, lit from within and standing 300ft tall.

Designed by competition winners Hidalgo Moya and Philip Powell, and manufactured by a British company, Painter Brothers, it was to be the enduring symbol of the festival. However, within less than twelve months of construction, the government decided to demolish the structure due to unsubstantiated fears for the public's safety.

SOUP

Simply gazpacho 5.50

**Butternut squash,
sweet corn and chorizo soup** 6.50

SALADS & STARTERS

Organic gravad lax 7.00
Mustard dressing, toasted country loaf

Preserved lemon roll mops 6.50
Charlotte potato salad

Foie gras chicken liver parfait 8.00
Tomato and apple relish, Poilane toast

Bayonne ham 8.50
Celeriac remoulade, grilled foccacia

Endive salad 7.00
Colston Basset stilton, walnuts

Chicken and ham hock salad 6.50/14.00
Baby spinach, sugar snaps, alfalfa
grain mustard dressing

French bean and frisee salad 6.50
Feta, radish, toasted pine nuts

Steak tartare of Scottish beef 9.50/19.00
Poilane toast
(chips, green salad with main size)

EGGS, PASTA & LIGHT DISHES

Eggs Benedict 7.50/11.50

Omelette fine herbs 6.50

Asparagus 8.00
Truffled hollandaise, croutons

Croque monsieur 8.50
Bayonne ham, truffle, walnut salad

Croque madame 8.50
Smoked salmon, baby watercress

Provencale lasagne 11.00
Courgettes, aubergines, peppers
mozzarella, parmesan

Skylon risotto 12.50
Sharpham park spelt, Dorset crab
samphire and parmesan

Goat's cheese tortelloni 8.00/13.00
Sauce vierge, semi-dried cherry tomatoes
wild rocket

FISH

Fish of the day Market price
Seasonal garnish

Bream 16.00
Steamed bream, crushed potatoes,
olives, herb beurre blanc

Cod 16.50
Pan fried pave of cod, chick peas, chorizo,
saffron broth

Tuna 17.00
Grilled yellow fin tuna, nicoise garnish

Salmon & smoked haddock fish cake 11.00
Baby watercress, tartar sauce

Halibut 16.50
Roast pacific halibut, creamed leeks,
Pancetta, horseradish

MEAT

Confit leg of duck 14.00
Hispi cabbage, wild garlic, sherry dressing

Pork belly 14.00
Slow roast middle white pork,
spring greens, pommes alsace

Lamb 15.00
Caramelised shoulder of lamb,
baked red onion, fragrant cous cous

Skylon burger 11.50
Onion rings, chips, bloody mary ketchup

FROM THE GRILL

Rib eye steak 10 oz 21.50
Scotch fillet steak 22.50
Onglet steak 17.50
Lamb rump 17.50

All served with baby watercress,
grilled tomatoes, game chips
sauce bearnaise, paloise or choron

Sunday roast, rib of beef 16.00
Yorkshire pudding, maris pipers,
roots, horseradish

SIDES

Green or mixed salad 3.00

Warm potato salad 3.00

French beans, confit lemon dressing 3.00

Coriander glazed carrots 3.00

Heritage tomato salad truffle vinaigrette 4.00

French fries 3.00

Kids Menu

1 Course 6.00
2 Courses 10.00

Penne with tomato sauce, parmesan

Organic salmon, spring vegetables

Chipolata sausages, mash, gravy

Chocolate brownie, vanilla ice cream

Ice creams and sorbets

Knickerbocker glory