

## WHITE WINE

175ml

### DRY AND AROMATIC

2007	Domaine Ribaute, Sauvignon Blanc, Languedoc	5.00	19.00
2007	Puiatti, Pinot Grigio Puiattino, Italy	6.00	25.00
2007	Chapel Down, Baccus, Kent, England		28.00
2007	Wither Hill, Sauvignon Blanc, New Zealand	8.00	32.00
2007	Henri Bourgeois, La Vigne Blanche, Sancerre, Loire		33.00

### MEDIUM BODIED

2007	Yalumba, Viognier, « Y » Series, Australia	5.00	20.00
2006	Jean Marc Brocard, Chablis, Burgundy	8.00	32.00

## RED WINE

175ml

### LIGHT AND FRUITY

2006	Domaine de la Chaponne, Morgon, Beaujolais, France	7.00	28.00
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### MEDIUM BODIED AND EASY

2007	Domaine Saint Bernard, Merlot, Languedoc	5.00	20.00
2007	Altos Las, Hormigas, Malbec, Argentina	6.00	24.00
2005	Bodegas Navajas, Rioja, Crianza, Spain	7.00	28.00

### FULL BODIED AND COMPLEX

2004	Brokenwood, Shiraz, Australia	8.00	32.00
1998	Chateau Bellefont-Belcier, Bordeaux, France		57.00

## ROSE WINE

175ml

2007	Domaine Gerard Bertrand, 6eme sense, France	6.00	24.00
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## CHAMPAGNE

125ml

NV	Charles Heidsieck, Brut Reserve	10.00	48.00
NV	Bollinger, Special Cuvee		66.00
NV	Taittinger Rose	13.00	73.00

## STARTERS

White bean, lemon & tomato broth, dill yoghurt

Organic gravad lax, tartare sauce, toasted soda bread

Home-made ham hock terrine, piccalilli, toasts

Melon and prosciutto

Smoked chicken salad, avocado, croutons, parmesan, baby gem

Endive salad, stilton, walnuts

## MAINS

Goat's cheese tortelloni, sauce vierge, cherry tomatoes, wild rocket

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

Corn fed spring chicken, Castelluccio lentils, herb creme fraiche

Pan fried calf's liver, mash, bacon, sage

Confit leg of duck, peas, bacon, mint

Baked aubergine parmigiana

Side orders are also available at an extra cost

## DESSERTS

Milk chocolate mousse, praline crisp, coffee ice cream

Creme brulee, Earl Grey prunes

Fresh raspberries, white chocolate, passion fruit curd

Chocolate pecan brownie, strawberry and plum compote, vanilla ice

Dessert of the day

Selection of sorbets and ice creams

**Two Courses £17.50**

**Three Courses £21.50**

Skylon operates a no smoking policy.  
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.  
Please be aware that some dishes may contain nut traces.  
If you have any specific allergies, please inform a manager immediately.