

STARTERS

pea and mint

chilled soup with yorkshire ham tartine

asparagus

secretts farm asparagus, duck egg and hollandaise

morels

fricassée of new season morels and young garden vegetables

apricots

roast with young girolles and hazelnuts, pea shoot salad, chestnut honey dressing

crab

cornish white crab meat, baby tomato, coriander salad, avocado mousse

scallops

carpaccio, chorizo, capers, toasted almonds

native lobster

butter poached dorset lobster, broad bean salad, cashew nuts, pink grape fruit vinaigrette

squid

roast baby squid, acacia honey roast ham, home made preserved lemons

foie gras

pan fried, smoked eel and granny smith salad, crisp potato galette

MAINS

spelt

risotto of sharpham park pearled spelt, carrot emulsion, toasted fennel seeds and peas

wild salmon

from scotland, confit, watercress cream, pomme mousseline

sea bass

'en papillote', iberico bellotta, baby fennel, olives niçoise, puy lentils

halibut

wild pacific, warm smoked, baby artichoke, new potatoes, tapenade jus

chicken

suprême of 'label anglaise', tarragon mousseline, braised baby gem and lardons

lamb

caramelised shoulder, pan fried fillet and kidneys, gratin of swiss chard and reggiano parmesan, griotte marmalade

calf's liver

pan fried, caramelised endive, young carrots, citrus sauce

chateaubriand

truffled potato purée, spinach, madeira sauce
for two

two courses £29.50

three courses £34.50

My food philosophy is to take the best ingredients that I can source and bring them together in a simply prepared, innovative mix of flavours and colours. I draw strongly on my childhood memories of fresh, seasonal foods such as wild berries and mushrooms, own caught fish such as turbot and salmon, early summer garden vegetables and of course, not to forget, game when the season starts. I hope you find a reflection of my philosophy on your plate and you enjoy your experience at Skylon.

Helena Puolakka

Helena Puolakka
Executive Chef