



Skylon Restaurant
Royal Festival Hall, Southbank Centre
Belvedere Road
London, SE1 8XX
0207 654 7800 | www.skylon-restaurant.co.uk
skylonreservations@danddlondon.com

SOMMELIER'S SUGGESTION

grüner veltliner
birgit eichinger
kamptal, austria

sauvignon blanc fumé
de wetshof
robertson, south africa

viognier / sauvignon blanc
little james' basket press
languedoc, france

lugana "i frati"
ca dei frati
veneto, italy



clos fantine "tradition"
faugères, france

mas amiel, maury
languedoc-roussillon, france

or

the sommelier will organise a wine pairing
depending on your cheese selection.

wine pairing £47.00

TASTING MENU

fennel
creamy fennel soup with crab tortelloni

artichoke
tender globe artichoke, wild mushrooms,
crumbled rag stone and pinenuts

halibut
carpaccio of pacific halibut, dry cranberries,
capers and almonds, lemon dressing

foie gras
pan fried foie gras, smoked eel and granny
smith salad, poppy seed dressing

granite

venison
saddle of venison, confit red cabbage
lingonberry jelly

fig and olive
fresh fig carpaccio, hazelnut nougat glaze,
italian black olives

or

cheese selection from our trolley
(£5.00 supplement)

tasting menu £59.00

The menu has been devised for the enjoyment of all
guests at your table.

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.