

# London Evening Standard



# SKYLON

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that some dishes may contain nut traces, if you have any specific allergies, inform a manager immediately.

Available:

Lunch 12pm – 2.30pm, Monday to Friday

Dinner 5pm – 6.30pm and 9.30pm – 10.30pm, Monday – Saturday

Up to 6 people only

Menus are subject to change due to seasonality and product availability

## STARTERS

Blackcurrant & vodka cured gravlax, horseradish & watercress

Venison pastrami, gherkin purée

Butternut squash velouté, chestnut gnocchi

Salt baked winter vegetables, pumpernickel, goat's curd, coastal herbs

## MAIN COURSES

Baked cod, puy lentils, spiced cauliflower & pickled walnut

Pan fried sea bass fillet, chestnuts, lardons, salsify, red wine sauce

Goosnargh duck breast & stuffed 'duck' cabbage, salt baked carrot, duck jus

Celeriac & wild mushroom pithivier, cavolo nero, mushroom velouté

### Side orders 4.50 each

Hand cut chips

Minted new potatoes

Mash potatoes

Crisp green leaf salad

Spiced honey glazed vegetables

Mixed Skylon salad

Brussel sprouts with bacon and chestnut

## PUDDINGS

Crème Catalan, espellette chilli & chocolate madeleine

Black forest glacée "Buche de Noel"

Winter berry cheesecake, raspberry sorbet

A selection of ice creams & sorbets

**3 courses £30.00 with an aperitif**