

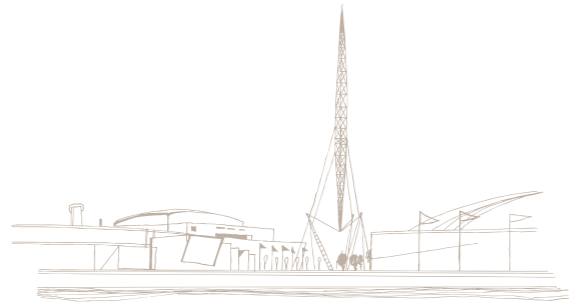
SKYLON

RIVERSIDE RESTAURANT ON THE SOUTHBANK

Dining at the top of London's Royal Festival Hall, enjoy floor to ceiling views of the River Thames and the London skyline. A destination cocktail and wine bar and Modern British restaurant offering classic dishes using the seasons finest ingredients.

Perfect for Pre and Post Theatre dining, events and our signature Sunday lunch.

An iconic heritage brand on the Southbank.



SNACKS & SMALL PLATES

Cornish Jerusalem Artichoke Spread & Crisps (vg)	7	Veal Bacon Skewer birch glaze, pickles	10	Nocellara Olives (vg)	6
				Sourdough Bread & Butter	7

STARTERS

Marmite Tart (v) cauliflower & lemon salad	13	3 Cumbrae Scottish Oysters oyster mayo	20
Steak Tartare egg yolk, bone marrow, 'Bloody Mary' dressing	18	Dressed Crab cucumber, apple, brown crab, soda bread	28
Leek, Peas & Potato Soup (v) served chilled	14	Tuna Tartare Isle of Wight tomatoes, green chilli, espelette, olive oil	22
Garden Vegetable & Flower Bed Salad (vg) carrot dressing & carrot top pesto	14		

MAINS

Rope-Grown Scottish Mussels English sparkling wine, wild garlic & parsley, anchovies flatbread	22
Railway Mutton Curry fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread	29
Pumpkin, Spinach & Chickpea Masala (v) rice, cucumber & mint yoghurt, grilled garlic flatbread	26
Crispy Duck Salad kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	20
Cheese & Bacon Burger gem lettuce, pancetta, house sauce	20
Grilled Chicken Caesar Salad gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies	24
Fish & Chips haddock, mushy peas, tartare sauce	25
Fish Pie haddock, salmon, prawns, peas	27
Shepherd's Pie slow-cooked lamb, cheddar mash, peas, red wine jus	25
Somerset Wild Mushroom, Artichoke & Lentil Ragù (vg) truffle potatoes & vegetable crisps	22

GRILL

12 oz Ribeye Steak Aberdeen Angus, grass-fed beef	45
12 oz Rump Steak Aberdeen Angus, grass-fed beef	35

FOR TWO TO SHARE

28oz Bone-in Rib Steak Black Angus, grass-fed, dry-aged for 30 days	48 per person
35 oz Porterhouse Steak Black Angus, grass-fed, dry-aged for 30 days	65 per person

SAUCES 4

Peppercorn | Bordelaise
Grain Mustard | Béarnaise

SIDES

Truffled Mashed Potato (v)	9	Grilled Hispi Cabbage	8
Fries (vg)	7	Gem Leaf Salad (vg)	8
Bacon-Creamed Spinach	8	Isle of Wight Tomatoes	9

ENJOY WITH A SIGNATURE COCKTAIL

Inspired by the creative spirit of the Southbank Centre and the boundary-pushing legacy of David Bowie, these bold, imaginative cocktails celebrate the icons of Southbank.

Velvet Stardust 16
Lillet Rosé, Chivas 12 Year Old Whisky, vanilla syrup and aromatic tonic water

Life on Mars 16
Lillet Rosé, Pink peppercorn-infused Malfy Originale gin, rose syrup, strawberry liqueur, lemon juice, foamer

Hunky Dory 16
Lillet Blanc, Cardamom-infused Malfy Originale gin, Bénédictine, cinnamon syrup and Peychaud's Bitters

Starman Spritz 15
Lillet Rosé, Prosecco, elderflower tonic and dried strawberry

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 14.5% service charge will be added to your bill. Prices include VAT.