

# SKYLON

## CLASSIC MENU

3 COURSES FOR £55

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### STARTERS

Spring Onion Velouté (v) (gf on request)

*Sourdough croutons, garlic & herb oil*

Spicy Salmon Tartare

*Chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton*

Chopped Salad (vg) (gf)

*Kale, fennel, radish & radicchio, toasted seeds carrot, orange & ginger dressing*

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### MAINS

All mains are served with new potatoes and spring greens (vg) (gf)

Miso Marinated Loch Duart Salmon

*Soy & lemongrass master stock with edamame, carrot & shimeji mushrooms*

Butter Roasted Chicken Breast (gf)

*Bourguignon sauce (contains pork) & whipped garlic potatoes*

Wild Mushroom, Artichoke & Lentil Spring Ragù (vg) (gf)

*Truffled potatoes & spring vegetable chips*

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### DESSERTS

White Chocolate & Winter Berry Cheesecake (v)

*Whipped vanilla cream cheese, mulled berry compote, ginger biscuit base*

Warm Chocolate Cake (v)

*Vanilla ice cream*

Marinated Pineapple Carpaccio (vg) (gf)

*Finger lime & chilli syrup, vegan coconut sorbet, mango compote*

DISCOVER MORE

SKYLON-RESTAURANT.CO.UK

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request | (gf) - Gluten free

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13% service charge will be added to your final bill. A 15% service charge applies to exclusive hire.