SKYLON

BRUNCH SET MENU

2 courses £30.00 | 3 courses £35.00 | *Bottomless bubbles £29.00 per person*

T's &c's apply.

STARTER

Poached Egg
choice of Florentine (v), Benedict, Royal English muffin, hollandaise

Cheese Soufflé (v)
creamy leeks

Chopped Salad (vg)
kale, fennel, radish & radicchio, toasted seeds, carror & ginger dressing

Avocado Poached Egg
Habanero hot sauce, sour cream, muffin

MAIN

Wild Mushroom Ragu (vg)
truffled potatoes & winter vegetabl chips

Truffle Linguine (v)
Winter black truffle, aged parmesan

Fish & Chips
minted peas, fries, tartare sauce

Fried Chicken Sandwich
Buffalo hot sauce, Cheddar cheese,iceberg, pickles, fries

DESSERT

French Toast
whipped cinnamon crème fraiche, raspberry sauce

Gluten Free Brownie
vanilla ice cream

Coconut Tapioca (vg)
mango sorbet, chilli

Ice creams & Sorbets
ask your server for flavours

SIDES

Fries (vg) 6.50 | Truffle Fries (v) 7.50 | Gem Leaf Salad (vg) 6.00

Spinach "Carbonara", smoked bacon, egg yolk, Parmesan 8.00

Grilled Hispi Cabbage, Caesar dressing, red chilli, crispy onion, Parmesan crumbs 8.00

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 also 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. Adults need 2000kcal a day. Calorie information is available on request.