

# SKYLON

## SIGNATURE MENU

3 COURSES FOR £75

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### STARTERS

Burrata (v) (gf on request)

*Tomato on toast, early harvest olive oil and balsamic*

Serrano Ham (gf on request)

*Celeriac remoulade, caperberries & croutons*

Honey Roast Duck Tataki

*Truffled citrus soy, seaweed salad, artichoke crisps*

Scottish Smoked Salmon (gf on request)

*Sour cream, capers, brown bread & butter*

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### MAINS

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

Baked Hake Mornay

*Confit baby tomatoes, green olive & parmesan breadcrumbs*

Dry Aged Old Spot Pork Chop (gf)

*Apple ketchup, Pommery mustard sauce*

Aged Beef Ribeye (gf)

*42-day dry aged grass-fed, served with peppercorn sauce*

Truffle & Ricotta Gnocchi (v)

*Wild broccoli, roast garlic, chilli, lemon butter sauce & toasted parmesan breadcrumbs*

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### DESSERTS

Vanilla Crème Brûlée (v) (gf)

*Blackberries, mint & basil salad*

Warm Chocolate Cake (v)

*Vanilla ice cream*

British Cheese Board (gf on request)

*Grapes celery, quince membrillo & crackers*

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.