

SET LUNCH

STARTERS

Tomato

English heritage tomato and lovage salad, goat's cheese fritter

Salmon

Skylon treacle cured salmon, crisp radish and baby chard salad

Chicken

Pressed Cumbrian smoked chicken and ham hock terrine, piccalilli

MAINS

Chicken

Roasted Gressingham free range chicken breast, English bok choy, broad beans, asparagus, light cream chicken sauce

Fish

Sustainable fish stew, watercress cream, garlic crouton

Wild Mushroom

Wild mushroom and lovage risotto, crispy fried duck egg

PUDDINGS

Berries

Mixed summer berries, glazed with a champagne sabayon, clotted cream ice cream

Ice Cream

Selection of Skylon ice creams and sorbets

Chocolate

Dark chocolate and salted caramel tart, crème fraiche sorbet.

Cheeses

British and continental cheeses from the trolley (£7.00 supplement)

Two courses £25.00

Three courses £29.00

Bespoke wine matching

Enjoy a tailored selection of stunning wines by-the-glass, recommended by our head sommelier, to accompany your next three course meal at Skylon.

The pairings will be made to match your own specific menu choices and preferred style of wines and will include 125ml servings to accompany starter and main course and a 75ml serving of sweet or fortified wine with dessert.

Ask your sommelier for details.

Three wines £19.00

All prices are inclusive of VAT

A discretionary service charge of 12.5% will be added to your bill. If you have any specific food allergies or intolerances, please speak to staff about your requirements before ordering

