

Fresh fruit salad 5.00
 Eggs Benedict 8.50
 Smoked salmon, scrambled eggs 8.50
 Brioche French toast, streaky bacon, maple syrup 8.00
 Steamed asparagus, poached egg, truffle hollandaise 9.00/16.00
 Croque Madame, Brixton crab, spinach, brown crab béchamel, fried egg 16.00
 Crepes, Greek yoghurt, English strawberries 6.50
 Warm waffle, macerated raspberries, crème fraiche, pistachios 7.00
 Poached egg, avocado, chili, tomatoes 8.00
 add avocado - wild mushrooms - streaky bacon 2.50

 Fried squid, sriracha mayonnaise, burnt lime 9.00
 Heirloom tomatoes, goat's curd, tarragon pesto, rocket salad 9.00/16.00
 Caesar salad 9.00/14.00
 add H. Forman & Son hot smoked salmon – smoked corn fed chicken breast 5.00
 Quinoa, spinach, avocado, feta cheese, mango, goji seeds 8.50/15.00
 Mussels Marinière, white wine, parsley, frites 14.00
 Grilled Scottish salmon, asparagus, hollandaise 18.00
 Skylon burger, British beef, cheddar, bacon, pickle – (200g or 400g) 16.00/20.00

 Roast corn fed lemon chicken breast, thigh 18.00
 Aberdeen Angus roast beef sirloin 20.00
 Roasts served with market vegetables, roast potatoes, Yorkshire pudding, gravy

SIDES 4.00 each

Chips
 Truffle mash potato
 Mixed greens
 Minted new potatoes
 Chantenay carrots
 Rocket & Parmesan salad

DESSERTS

Profiteroles, vanilla, salted caramel, chocolate sauce 8.50
 Knickerbocker glory, strawberries, vanilla, toasted almonds 8.50
 Lemon cheesecake, raspberry sorbet, lemon gel 8.50
 Selection of ice creams and sorbets 6.50

Add bottomless Prosecco, Bloody Mary or Mimosa (£17 supplement) for a minimum of 2 courses
 available for 2 hours from seating time

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Please be aware that some dishes may contain nut traces.
 Skylon burgers are cooked to order at a medium temperature and above, the Food Standards Agency has asked us to point out that undercooked meat may
 increase the risk of foodborne illness, particularly for those who are very young, elderly, pregnant or suffering illness.

If you have any specific allergies, inform a manager immediately.
 Menu is a subject to change due to seasonality and product availability

WINE BY THE GLASS

SPARKLING WINE 125ml

NV Moët & Chandon Brut Imperial, Epernay, France 13.50

WHITE WINES 175ml

2015 Blanc de Blanc Sec, Cuvee Jean-Paul, Gascogne, France 7.00

2016 Sauvignon Blanc, San Simone, Friuli, Italy 9.50

2014 Côtes du Rhône Villages, Les Trois Bises, France 9.50

2014 St. Veran, Domaine Gueugon Remond, Burgundy, France 11.00

ROSE WINE 175ml

2016 Cinsault Rosé, Le Fleurs de Montblanc, Pays D'Oc, France 7.00

RED WINES 175ml

2015 Grenache, Cuvee Jean-Paul, Gascogne, France 7.00

2015 Malbec, Finca la Florencia, Mendoza, Argentina 9.00

2015 Côtes du Rhône Villages, Les Gamin, France 9.50

2013 Pinot Noir, Grace Bridge, California, USA 10.00

SWEET WINE 100ml

2013 Orange muscat & Flora, Brown Brothers, Australia 6.00

WHITE WINES

2015 Blanc de Blanc Sec, Cuvee Jean-Paul, Gascogne, France 23.50

2015 Viognier Reserva, Tabali, Limari Valley, Chile 29.00

2015 Picpul de Pinet, Jadix, La Cave de l'Ormarine, South-France 30.00

2016 Sauvignon Blanc, San Simone, Friuli, Italy 35.00

2015 Côtes du Rhône Villages, Les Trois Bises, France 40.00

2014 St. Veran, Domaine Gueugon Remond, Burgundy, France 46.00

ROSÈ WINE

2016 Cinsault, Les Fleurs de Montblanc, Pays D'Oc, France 29.50

RED WINES

2015 Grenache, Cuvee Jean-Paul, Gascogne, France 23.50

2015 Malbec, Finca la Florencia, Mendoza, Argentina 34.50

2015 Primitivo di Manduria, Pignataro, Puglia, Italy 36.00

2013 Pinot Noir, Grace Bridge, California, USA 39.50

2015 Côtes du Rhône Villages, Les Gamins, France 40.00

2015 Pena Roble, Bodegas Resalte, Ribera del Duero, Spain 42.00

Please do ask our sommelier for the extended list.