

SKYTONIC

CURATED BY

FEVER-TREE

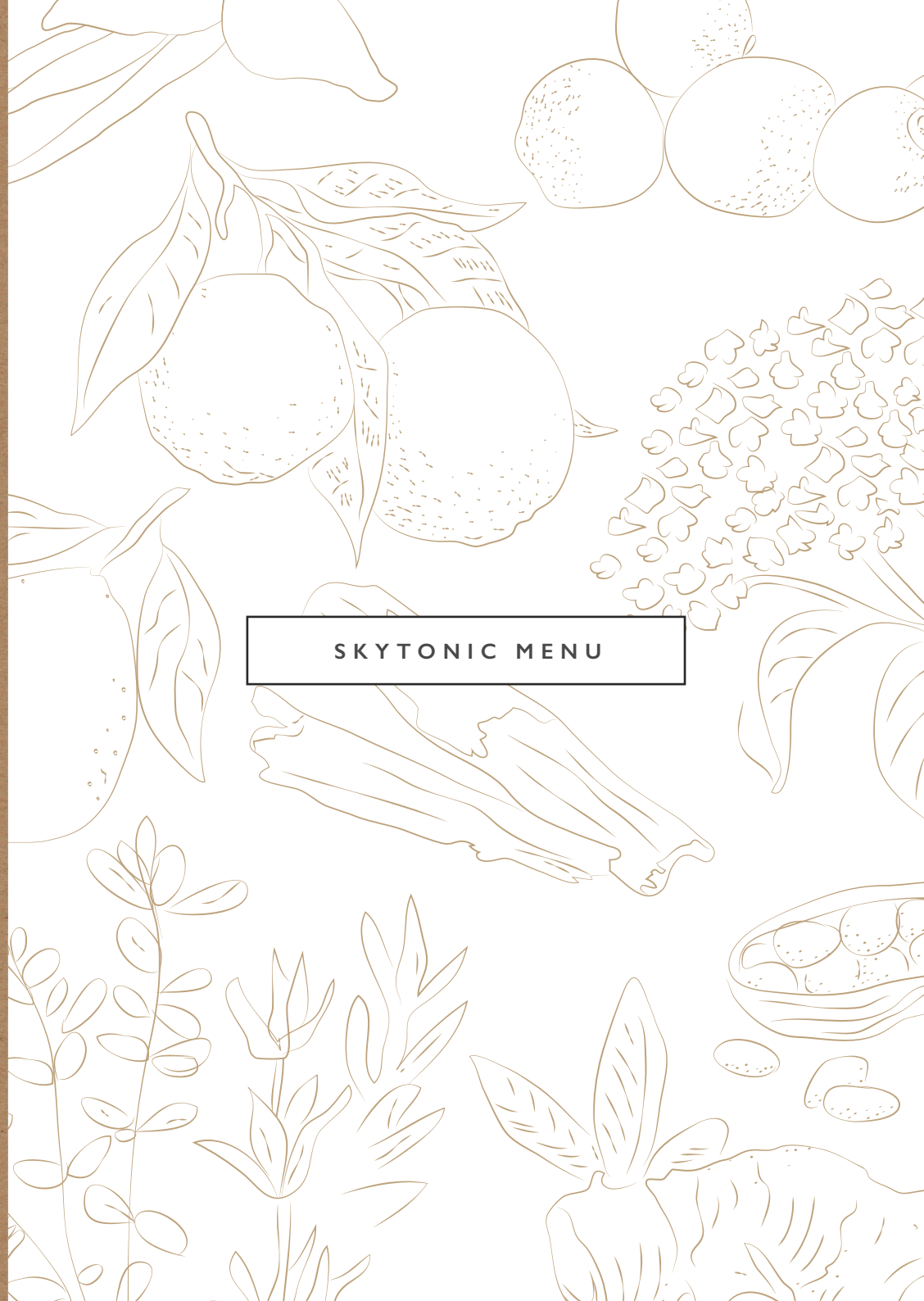
WIN A SKYTONIC MENU HAMPER AND
DINNER FOR TWO AT SKYLON

Take a photo of your skytonic menu experience,
post to instagram using the hashtag #skytonic
and follow us @skylonrestaurant and Fever-Tree
@fevertree_uk for your chance to win.

Ts & Cs apply*

SKYTONIC MENU

*One entry per person. Entrants must be over 18. Final entry date July 31, 2017.
Winner will be picked at random and notified via instagram within 30 days of
competition ending. Prize must be redeemed before 31 October 2017.
Dinner for two constitutes a Fever-Tree aperitif, starter, main course and
dessert from the al la carte menu per person. Skylon and Fever-Tree reserve
the right to re-use and repost any submissions made.



**ABOUT SKYTONIC:
A CELEBRATION OF BRITISH NATURE**

Skytonic offers a collection of aperitifs and alcohol free drinks curated by Fever-Tree using their award winning premium tonic range as a starting point. Each creation celebrates the natural provenance of the UK during the Spring and Summer as well as the thriving contemporary scene of British distilling.

The bar itself has been transformed into a canopy of spring blossoms, botanical chambers and copper detailing reflecting inspiration by the seasons, nature and the art of distillation.

In-season pea-pods, violet flowers, mint, strawberries, rhubarb and even asparagus infused English wheat vodka have been used to capture the flavour of Britain's fruits, fields and flora. We think these are the perfect sips to accompany new Executive Chef, Kim Woodward's, contemporary menu and keen focus on seasonality.

**FOR THE DURATION OF THE SKYTONIC
MENU A SPECIAL SERIES OF MENU MASTERCLASSES
AND BOTTOMLESS G&T JAZZ BRUNCHES
WILL ALSO BE HELD.**

Please see details at the back of the menu or ask one of our team for more information.

**ABOUT OUR ALCOHOL-FREE ALTERNATIVES:
INTRODUCING SEEDLIP & FEVER-TREE**

British company Seedlip is the World's first distilled non-alcoholic spirits maker solving the problem of what to drink when you are not drinking.

Seedlip's liquid history stems from an ancient book published in London in 1651, named The Art of Distillation. Offering up forgotten copper-stilled, non-alcoholic remedies. Paired with each Fever-Tree tonic, Seedlip helps repurpose our aperitifs as exciting, sophisticated alcohol-free alternatives with the same focus on flavour and experience.

**THERE ARE TWO PRODUCTS IN
THE SEEDLIP RANGE:**

SEEDLIP SPICE 94

An aromatic blend of individual bark, spice and citrus distillates.

SEEDLIP GARDEN 108

Green and floral notes created from distillates of hand-picked peas and hay from the founder's family farm and traditional herbs including spearmint, rosemary and thyme.

PREMIUM INDIAN TONIC WATER

CLASSIC, CLEAN, CITRIC

A cinchona legeriana (Fever-Tree) plantation was discovered by Fever-Tree founders Tim and Charles, offering the purest quinine source in the world. This sole source for Fever-Tree is blended with 8 key botanicals including coriander and Tanzanian bitter orange as well as natural cane sugar and soft British spring water offering the perfect balance as a tonic for gin. Careful effervescence delivers subtle aroma and flavour.



PERFECT PAIRING

TANQUERAY (SCOTLAND)
FEVER-TREE INDIAN TONIC
PLUM SPEAR
THYME

£ 11.5

Over 180 years of distilling the famous Tanqueray delivers clear and poignant juniper aromas with light spice. A true classic with a seasonal twist.

ALCOHOL FREE

SEEDLIP GARDEN 108
FEVER-TREE INDIAN TONIC
BRITISH GARDEN PEA
PEA-SHOOTS

£ 8.5

SMALL BITE

ALL DRINKS SERVED WITH FEVER-TREE
INFUSION PETIT FOUR JELLIES

AROMATIC TONIC WATER

WARMTH, COMPLEXITY, SPICE

Earthy Madagascan vanilla and sweet cinnamon scented cassia harmonise with pimento berry (all spice and clove), subtle citrus, angostura bark extract and cardamom. Pink like spring blossoms, complex and intriguing flavours mellow gins of a higher abv.



PERFECT PAIRING

MARTIN MILLERS WESTBOURNE

STRENGTH GIN (ENGLAND)

FEVER-TREE AROMATIC TONIC

ENGLISH STRAWBERRIES

CRACKED BLACK PEPPER

£ 11.5

Martin Miller, a maverick and curious British entrepreneur created the world's first super-premium gin. Westbourne strength offers emphasis on pepper, cassia and nutmeg that dance together superbly to create a delightful pink G&T.

ALCOHOL FREE

SEEDLIP SPICE 94

FEVER-TREE AROMATIC TONIC

RHUBARB RIBBON & SAGE LEAF

£ 8.5

SMALL BITE

ALL DRINKS SERVED WITH FEVER-TREE

INFUSION PETIT FOUR JELLIES

ELDERFLOWER TONIC WATER

LIGHT, FLORAL, DELICATE

Elderflowers have been sourced from the Cotswolds, hand-picked in June after dusk with flavour extraction happening that very evening to capture the best of the flower. Softer bitterness and perfect carbonation create a floral seasonal sip.



PERFECT PAIRING

HENDRICKS (SCOTLAND)
FEVER-TREE ELDERFLOWER TONIC
CUCUMBER RIBBON
ROSE BUDS

£ 11.5

Delightfully and curiously infused with cucumber and rose petals, elderflower too is present creating a supremely floral and fresh G&T. Perfect for hot sunny days at South Bank.

ALCOHOL FREE

SEEDLIP GARDEN 108
FEVER-TREE ELDERFLOWER TONIC
CUCUMBER RIBBON
VIOLET FLOWER

£ 8.5

SMALL BITE

ALL DRINKS SERVED WITH FEVER-TREE
INFUSION PETIT FOUR JELLIES

MEDITERRANEAN TONIC WATER

GENTLE, SAVOURY, SWEET

Created with fine vodkas in mind, less quinine and the addition of Provencal herbs sourced on ingredient hunting trips to the Med have created a tonic that adds the aroma and flavour of rosemary, lemon-thyme and geranium carried by perfect carbonation.



PERFECT PAIRING

BRITISH ASPARAGUS INFUSED
SIPSMITH WHEAT VODKA (ENGLAND)
FEVER-TREE MEDITERRANEAN TONIC
SUGAR SNAP PEA

£ 11.5

London's first copper pot distillery for nearly 200 years. Pioneering in developing British craft spirits, Sipsmith 100% wheat vodka is smooth but full of character. Britain's fields and farms offer up thyme and pea to keep this seasonal and savoury.

ALCOHOL FREE

SEEDLIP SPICE 94
FEVER-TREE MEDITERRANEAN TONIC
ROSEMARY
SUGAR SNAP PEA

£ 8.5

SMALL BITE

ALL DRINKS SERVED WITH FEVER-TREE
INFUSION PETIT FOUR JELLIES

PREMIUM GINGER ALE

AROMATIC, GREEN, FRESH

Ginger is a flavour enhancer and thus Fever-Tree go to the ends of the earth to source three variants creating a unique blend. Fresh, fiery green ginger from the Ivory Coast is kept in check by chocolatey and earthy tones. Lighter than ginger beer using only the essential oils from the ginger blend.



PERFECT PAIRING

BRAEMBLE (BRITAIN)
FEVER-TREE GINGER ALE
LEMON ZEST
ENGLISH MINT

£ 11.5

Scottish Brambles, English spirit and distilled in Ireland, Braemle offers up a low abv, moreish summer sip. A juniper led base gives way to blackberries, lengthened to a lively buck with lemon, Fever-Tree ginger ale and in season mint.

ALCOHOL FREE

SEEDLIP SPICE 94
GINGER ALE
ORANGE ZEST
ENGLISH MINT

£ 8.5

SMALL BITE

ALL DRINKS SERVED WITH FEVER-TREE
INFUSION PETIT FOUR JELLIES

SHARING DISHES

COD ROE

SQUID INK TARUMASALATA
SMOKE PAPRIKA CRACKERS
£ 8.5

SQUID

FRIED SQUID
SRIRACHA MAYONNAISE
BURNT LIME
£ 9

CRAB

CORNISH SOFT SHELL CRAB SLIDERS
ASIAN SLAW
£ 16

CHEESE

SELECTION OF ANY 2 BRITISH
CHEESES, CRACKERS, FRUIT CHUTNEY
ADD EXTRA TO YOUR SELECTION
FOR £2.00 PER CHEESE
£ 6

SKYTONIC EVENTS

BOTTOMLESS G&T JAZZ
BRUNCH WITH TANQUERAY
AND FEVER-TREE

MAY 27
JUNE 10 – WORLD GIN DAY
JUNE 18 – FATHER'S DAY
JULY 15

SKYTONIC MENU
MASTERCLASS

JUNE 19
JULY 17

PLEASE ASK OUR TEAM
ABOUT BOOKINGS



IF $\frac{3}{4}$ OF YOUR DRINK IS THE MIXER,
MIX WITH THE BEST™



FEVER-TREE