

# SKYLON

## TRUFFLE TASTING MENU

Butternut squash soup, buttermilk, black truffles

~

Terrine of confit duck, truffle aioli, pickled shimji mushrooms

~

Angel hair pasta, Cornish crab, caviar & truffles

~

Seared scallop, parsley root purée, mandarin gel, parsley oil, chestnuts & black truffles

~

Red wine braised ox cheek, seared duck liver, celeriac purée  
black cabbage & truffles

~

Alpaco chocolate mousse, truffle soil, clementine & Angostura bitters

British & French Artisan Cheese Board Selection

*Served with crackers & queens jelly*

*7.00 supplement*

6 courses 85.00

Classic wine pairing 49.00

Discovery wine pairing experience 75.00

Please ask our sommeliers

We recommend to be taken by entire table

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, if you have any specific allergies, please inform a manager.

## STARTER

Celery soup <i>Cured prawn, cucumber, trout roe &amp; grilled leek</i>	8.50
Jerusalem artichoke <i>Goat's cheese, hazelnuts, trompette mushrooms, black truffles</i>	9.50
Smoked salmon cannelloni <i>Crème fraiche, gribiche, salmon caviar, chervil</i>	14.00
Duck liver <i>Burnt apple purée, toasted oats &amp; nuts, nasturtium leaves</i>	16.50
Crab <i>Cornish white crab, pickled Heritage carrots, lovage oil</i>	14.50
Scallops <i>Parsley root purée, mandarin gel, parsley oil &amp; chestnuts</i>	15.00

## MAIN

Atlantic halibut <i>Beretta pumpkin, white grapes, ver jus gel &amp; chervil</i>	28.00
Braised Ox cheek <i>Marrowbone crumb, celeriac puree, black cabbage &amp; truffles</i>	30.00
Monkfish <i>Fennel &amp; dill purée, Cornish clams, lobster bisque</i>	27.00
Lancashire duck breast <i>Hearts, red endive, roasted quince, toasted almonds</i>	29.00
Scottish red deer <i>Rosemary Anna potato, mulled wine glazed salsify, bay leaf, wild berries</i>	32.00
Pumpkin <i>Roasted pumpkin &amp; squash, spinach, lentil dressing, balsamic</i>	18.00

## SIDE 3.50

Triple cooked chips	Potato purée, truffle oil
Green beans, confit shallots	Braised red cabbage
Rocket & Parmesan salad	Chantenay carrots, honey & dill

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, if you have any specific allergies, please inform a manager