

SKYLON  
BRUNCH

Selection of artisan bread & butter - 3.50

Eggs Royal, caviar Hollandaise

Smoked salmon, scrambled eggs

Cinnamon brioche French toast  
smoked streaky bacon, maple syrup

Plum tomatoes, truffle ricotta  
baby basil, endive, croutons

Wild mushrooms, fried duck egg  
grilled focaccia, red wine dressing

Greek yoghurt, oat granola  
seasonal berries

Smoked salmon, caviar,  
preserved lemon, radishes

Caesar salad, Romaine lettuce, anchovies,  
Parmesan, soft egg

Poached egg, avocado & chili  
cherry tomatoes on toast

Add avocado - wild mushrooms  
- streaky bacon - 2.50

Skylon fry-up - Cumberland sausage, streaky bacon, black pudding  
tomato, field mushroom, choice of eggs

Steak 'n' eggs - Grilled minute steak rib eye, fried hen's egg, cherry tomatoes

Bubble & squeak, smoked ham hock, fried hen's egg, whole grain mustard sauce

Grilled Scottish salmon, tenderstem broccoli, dill beurre blanc

Shetland steamed mussels, white wine cream sauce

Pumpkin spelt risotto, crispy kale, toasted pumpkin seeds

Cornish cod fillet, roasted sweetcorn chowder

Ox cheek & sweet potato hash, fried duck eggs

2 COURSES £35.00  
WITH BOTTOMLESS PROSECCO  
ADD £5.00 DESSERT

*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 some dishes may contain nut traces, if you have any specific allergies inform a manager immediately. Burgers are cooked medium 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.

*Dessert*

Chocolate & raspberry torte, Chantilly cream

Montgomery Cheddar cheese, quince, grapes, crackers

Warm waffle, macerated berries, honeycombe ice cream

Apple & blackberry crumble, vanilla ice cream

Hazelnut brulee, palmier biscuits

Selection of ice creams & sorbets

*Sides all 3.50*

French fries

Truffle mash potato

Wild rocket & Parmesan cheese

Buttered carrots & parsley

Curly kale, confit shallots