

TO SHARE

Potato & rosemary sourdough bread (V)

chimichurri butter, extra virgin olive oil & balsamic vinegar

French baked camembert

fig chutney & toasted ciabatta bread

Cured charcuterie board

coppa, bresaola & salami Milano–grilled artichokes, cornichons, caper berries & pea shoot

Caesar salad

gem lettuce, garlic & herb focaccia croutons & homemade caesar dressing

(add herb grilled chicken)

Herb crust salmon & lemon

butter sauce

butter tender stem broccoli &

confit vine cherry tomatoes

SALADS

Crispy duck salad

mixed lettuce, pomegranate & honey lime dressing

STARTERS

San Marzano tomato & basil soup (V)

rosemary focaccia & butter

Togarashi tempura prawns

spicy lemon mayo & crunchy oriental salad

Burrata pugliese (V)

heirloom tomato, basil oil & balsamic glaze

Chicken frites

chorizo mayonnaise

Crispy beef rolls

spiced bourbon maple glaze

Greek salad (V)

heirloom tomatoes, feta, red onion, olives, mixed peppers, gem lettuce with oregano vinaigrette

> (add herb grilled chicken)

MAINS

Risotto carnaroli (V)

wild mushroom, ceps, porcini, truffle oil & grated Parmesan

(add herb grilled chicken)

Seafood mare monte

linguine pasta, cherry tomatoes, wild mushroom, king prawns & squid

Braised lamb rump

spring onion mash, garlic spinach crispy leek & lamb jus

Chickpea & potato curry (V)

South Indian spiced chickpea & potato curry with saffron basmati rice, garlic coriander naan, mango chutney, poppadom's & cucumber raita

Pasta arrabiata (V)

Penne, spicy tomato sauce & basil

Butter chicken

Indian spiced chicken tikka masala in rich creamy tomato gravy, with saffron basmati rice, garlic coriander naan, mango chutney, poppadom's & cucumber raita



BURGERS & ROLLS

Cajun chicken burger

lettuce, red onions, tomato, cheese & spicy minted salsa

(all served with a choice of paprika fries or spicy lemon salad)

Skyway Gourmet burger

lettuce, red onions, tomato, gherkins, bacon, cheese & truffle mayonnaise

Rib eye steak brioche roll

Philly cheese & spicy mayo

Veggie brioche roll (V)

Philly cheese & spicy mayo

FROM THE GRILL

all served with a choice of paprika fries or spicy lemon salad and steak served with a choice of chimichurri butter, peppercorn or blue cheese sauce

8 oz, 28-day aged dry age Rib eye steak 10 oz, 28-day aged Sirloin steak

Piri-Piri baby poussin & spicy mayonnaise

Parmesan rosemary fries

Heirloom tomato & Chunky chips feta salad

Mixed vegetables

Onion rings Paprika fries

DESSERT

Lemon tart with fresh raspberry & coulis

Cheese board

Keylime cheesecake

Sticky toffee pudding with vanilla ice cream

Vanilla pannacotta with mixed berries (Vegan)

All our food is prepared in the kitchen where nuts, gluten & other food allergens are present. Our menu descriptions do not include all ingredients, If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a member of staff for details.

(V) suitable for vegetarians. Please ask a member of staff for Vegan options.

An optional service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.