

# SKY

BY THE WATER

## LUNCH MENU

MAIN COURSE 15 // 2 COURSES 20 // 3 COURSES 25

### Starters

- Parsnip soup with curry oil and parsnip crisps\* (v)
- Goats cheese two ways, with heritage tomato and purple beetroot, finished with toasted pine kernels (v)
- Harissa spiced couscous and chickpea salad with dried apricots and spinach (ve)
- Chicken and duck liver parfait served with onion chutney and fruit granola

### Mains

- Pan-fried chicken with confit leg, chestnut mushrooms and a crispy potato gnocchi
- Slow cooked British beef, pearl barley risotto and caramelised shallots
- Layered potato and seasonal vegetable bake with chestnut sauce (ve) (gf)
- Baked blue cheese gnocchi with spinach and mushrooms (v)
- Duo of salmon with fennel, baby carrots and a smoked cream sauce

### Sides

3.5 per dish

- Seasonal vegetables (ve) (gf) // Creamy mash (v) (gf) // Buttered new potatoes (v) (gf)
- Chips\* (ve) // Onion rings (ve) // Mixed salad\* (ve)

SAUCES  
2.0 each

- Red wine // Peppercorn // Mushroom // Stilton

### Desserts

**All of our desserts are designed and created by our Patisserie specialists.**

- Black forest trifle with mascarpone and vanilla whip
- Salted caramel millionaire's tart served with a malted milk ice cream
- Spiced orange and cranberry cheesecake with a blood orange sorbet
- Passion fruit crème with mango purée and a Jamaican ginger cake crumb
- Chef's cheese selection with wafer biscuits, grapes and chutney (2.0 supplement)
- Vegan and gluten free dessert alternatives available upon request*

(VE) This dish is suitable for vegans (V) This dish is suitable for vegetarians  
(GF) This dish is gluten free and suitable for gluten intolerant diets  
(\* ) This dish can be made gluten free, please ask your server for details  
Please ask your server if you have any individual requirements and we'll do our very best to oblige

Please note: A discretionary 10% service charge will be applied to your bill

If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes.