



SKYLINE

RESTAURANT

MENU

2 COURSES £29.50 3 COURSES £34.95

Welcome to Skyline Restaurant, where culinary simplicity meets delightful sophistication.

Our menu is crafted to elevate your dining experience with thoughtfully prepared dishes featuring the finest seasonal ingredients. Our Chefs and Staff are happy to accommodate any specific requirements to make your experience truly exceptional. Please don't hesitate to speak with our staff about how dishes can be adapted to be gluten-free. We hope you enjoy your meal with us!

STARTERS

Homemade Soup of the Day ^{1,8}
with Crusty Bread

Smoked Haddock and Chive Fishcake ^{1,5,6,8}
with Creamed Leeks

Chicken and Black Pudding Terrine ^{3,14}
with Piccalilli and Toasted Almonds

Pickled Beetroot ^{1,8,14}
with Crowdie Cheese and Sourdough Crostini

Parma Ham and Artichoke
with Blood Orange Salad

Cured Duck Breast
with Black Cherry Compote

MAINS

Seared Guinea Fowl ⁸
with Liquorice Morels, Braised Leeks and a Celeriac Puree

Fillet of Seabass ^{1,6}
with Sizzled Ginger, Chilli and Spring Onions

Sweet Potato and Peanut Curry ^{1,10}
with Coconut Sticky Rice and Naan Bread

Haunch of Venison Bourguignon ^{1,5,8}
with Colcannon Potato Cake and a Herb Crouton

Fresh Haddock Fillet in a Beer Batter ^{1,6,14}
with Chunky Chips, Peas and Tartar Sauce

Crispy Gnocchi ^{1,5,8}
with Wild Mushrooms and Feta Cheese

6oz Beef Burger ^{1,8}
with Sweet Chilli Red Cabbage, Smoked Cheese, Chips and Fresh Salad

There will now be discretionary 10% service charge added to your final bill

SIDES £4.00 each

Chunky Chips
Skinny Fries
Onion Rings ¹
Mash Potatoes ⁸
Sauté Potatoes ⁸

ALLERGENS

[1] Gluten [2] Sesame [3] Nuts [4] Crustacean [5] Eggs [6] Fish [7] Mustard
[8] Milk [9] Celery [10] Peanuts [11] Soya [12] Shellfish [13] Lupins [14] Sulphite



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SWEETS

Apple, Pear and Hazelnut Tart ^{1,3,8}

with a Caramel Ice Cream and Hazelnut Crumb

Sticky Toffee Pudding ^{1,5,8}

with Toffee Sauce, Vanilla Ice Cream and Burnt Orange

Chocolate Cheesecake ^{1,8,14}

with Chocolate and Brandy Sauce

Peanut Butter Cookie Banoffee Pie ^{1,5,8,10}

with charred Italian Meringue

Selection of Scottish Cheese ^{1,8,14}

with Oatcakes and Quince

HOT DRINKS

Cappuccino	£2.50	Double Espresso	£2.50
Latte	£2.50	Mocha	£2.50
Americano	£2.00	Hot Chocolate	£2.50
Espresso	£2.00	Macchiato	£2.50

DECAF AVAILABLE ON REQUEST

NOVUS - AWARD WINNING TEAS

£2.00

Scottish Breakfast

This world class Breakfast blend is far from ordinary. Blended with three different Assam leaf, it delivers a well-rounded full bodied breakfast tea.

Organic Darjeeling

Referred to as the Champagne of teas, this Darjeeling certainly fits this description. This second flush delivers exceptional character and exquisite flavour.

Decaf Ceylon

This award-winning Ceylon from Kenilworth Estate, deep in the mountains of Sri Lanka, is famous for its bright reddish colours, rich and smooth taste and nutty character.

Sapphire Earl Grey

This rich, delicate yet full bodied Earl Grey is given an innovative twist to the traditional recipe with bergamot and blue malva flowers.

Spicy Rooibos

A caffeine-free super grade Rooibos blend with Brazilian red pepper, cinnamon, cardamom, cloves and a hint of orange. It is fresh with subtle warming spice notes.

Spiced Chai

Chai is a blend of robust black Indian teas, combined with exotic spices. Chai is synonymous with Tea in South Asia and to fully enjoy this traditional Indian beverage, add milk and sugar.

Dragonwell Green

This famous Lung Ching green tea has quickly become one of the most renowned green teas in the world. It offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality.

Egyptian Mint

This Egyptian Mint leaf dating back to the pharaohs is a hearty caffeine-free peppermint. It's refreshing, cooling and flavourful notes are well rounded with no bitter aftertaste.

Citrus Chamomile

This caffeine-free blend of Chamomile is enhanced with the delightful flavour of lemongrass. The result is a mellow citrus delight.