



# 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. We hope you enjoy your meal with us!

## STARTERS

**Fresh made Soup of the Day** 1,9  
served with Focaccia

**Two Birds Gin and Thyme Cured Salmon** 6,8,14  
with Wasabi Sour Cream and Pink Grapefruit

**Crispy Ham Hock** 1,5,7,8  
with an Arran Mustard Mayonnaise and Golden Pickled Beetroot

**Chicken and Chorizo Terrine** 1,8  
with Sweet Plum Compote and Sourdough Crisp

**Esham White Asparagus Tips** 5,14  
with Poached Egg and a Citrus Hollandaise

**Crispy Tofu and Rice Noodles** 11,14  
with Pickled Vegetables and Soy Chilli Sauce

## MAINS

**Scottish Borders Rump of Lamb** 1,5,8,14  
with Parmesan Risotto, Morels, Crispy Black Pudding and a Port Jus

**Cornfed Chicken Breast** 8,14  
with a Celeriac Puree, Asparagus, Sauté Potatoes and a White Wine Sauce

**Herb Crusted Cod Fillet** 1,5,6,8,14  
with a Chive Potato Cake, Kale, Mange Tout and a Green Grape and Vermouth Sauce

**Tynecastle Park Burger** 1,5,7  
Beef and Venison Burger, Jalapeno and Roast Pepper Mayonnaise, Beef Tomato and Crisp Lettuce served with French Fries

**Beer Battered Haddock Fillet** 1,6,14  
with Hand Cut Chips, Peas and Tartar Sauce

**Classic Pasta Carbonara** 1,5,8  
served with Garlic Bread  
(Alternative choice with Mushrooms)

**Braised Beef Cheek** 8,14  
with Horseradish Mashed Potato, Baby Carrots, Baby Turnip and a Rich Jus

## CHEF'S CORNER

Welcome to Chef's Corner, where culinary creativity meets unparalleled expertise!

Here, you'll discover menu creations crafted by our Executive Chef, Jim Corner, dedicated to showcasing his unique style and taste.

Each dish reflects Chef Jim's passion for innovation and his commitment to using the finest ingredients to create memorable dining experiences.

### STARTER

**Seared Scallops** 1,4,8,14  
with a Baby Black Pudding, Saffron Sauce and Pickled Carrots (+ £3 supplement)

### MAIN

**Medallion of Scottish Beef** 1,8,14  
on a Herb Crouton, Pâté, Parmentier Potatoes, Turned Mushrooms and a Rich Port Jus  
(+ £5 supplement)

### SWEET

**Baked Alaska** 1,5,8  
Vanilla Sponge, Mixed Fruit and Vanilla Ice-Cream coated in Meringue

## 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

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



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### SWEETS

**Tropical Mille Feuille** <sup>1,8</sup>  
with a Mango Gel and Roast Pineapple

**Double Chocolate Torte** <sup>1,8</sup>  
with a Honeycomb Crumb

**Strawberry Panna Cotta** <sup>1,8</sup>  
with Marinated Strawberries

**Salted Caramel Cheesecake** <sup>1,8</sup>  
with a Vanilla Ice-Cream and Toffee Sauce

**Eton Mess** <sup>1,8</sup>  
Fresh Scottish Raspberries, Crushed Meringue  
and Vanilla Cream

**Selection of Scottish Cheese and Biscuits** <sup>1,8,14</sup>  
served with an Onion Chutney and Grapes

### HOT DRINKS

<b>Cappuccino</b>	<b>£2.50</b>
<b>Latte</b>	<b>£2.50</b>
<b>Americano</b>	<b>£2.00</b>
<b>Espresso</b>	<b>£2.00</b>
<b>Double Espresso</b>	<b>£2.50</b>
<b>Mocha</b>	<b>£2.50</b>
<b>Hot Chocolate</b>	<b>£2.50</b>
<b>Macchiato</b>	<b>£2.50</b>

**Novus - Award Winning Teas** **£2.00**

**Scottish Breakfast**  
**Organic Darjeeling**  
**Decaf Ceylon**  
**Sapphire Earl Grey**  
**Spicy Rooibos**  
**Spiced Chai**  
**Dragonwell Green**  
**Egyptian Mint**  
**Citrus Chamomile**

DECAF AVAILABLE ON REQUEST