



SKYLINE

RESTAURANT

SUNDAY 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

Traditional Roast Scottish Sirloin of Beef 1,5,8,14
with Seasonal Vegetables, Roast Potatoes and Yorkshire Pudding

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)

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 ^{1,8}
with a Mango Gel and Roast Pineapple

Double Chocolate Torte ^{1,8}
with a Honeycomb Crumb

Strawberry Panna Cotta ^{1,8}
with Marinated Strawberries

Salted Caramel Cheesecake ^{1,8}
with a Vanilla Ice-Cream and Toffee Sauce

Eton Mess ^{1,8}
Fresh Scottish Raspberries, Crushed Meringue
and Vanilla Cream

Selection of Scottish Cheese and Biscuits ^{1,8,14}
served with an Onion Chutney and Grapes

HOT DRINKS

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

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