

# SKY

BY THE WATER

## SUNDAY LUNCH MENU 2 COURSES 21 // 3 COURSES 26

### Starters

Soup of the day  
Ham hock croquette with a pea velouté\*  
Chicken and duck liver parfait served with onion chutney and fruit granola  
Hot smoked salmon with dill, cucumber and a buttermilk dressing\*  
Moroccan couscous salad with hummus and a red pepper puree (ve)  
Goats cheese mousse with tomato gazpacho, crispy croutons and black olives (v)

### Roasts

*All of our roasts are served with a homemade Yorkshire pudding, crispy roast potatoes, carrots and parsnips roasted in honey and thyme, green beans and beef gravy.*

Fillet of Scottish beef  
Confit belly of pork  
Corn fed chicken breast with sage and onion stuffing

### Mains

Bamboo steamed hake with lightly spiced lentils, carrot and cumin salad  
Baked aubergine melanzane with mozzarella and basil\* (v)

### Sides

Roasted vegetables 3.5 // Creamy mash potato 3.0 // Cauliflower cheese 3.5 // Yorkshire pudding 1.5

### Desserts

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

Sticky toffee pudding with vanilla ice cream  
Strawberries and cream petit gâteau with a strawberry and lime sorbet (gf)  
Salted caramel millionaire's tart served with malted milk ice cream  
Passionfruit cheesecake with Jamaican gingerbread crumb and mango sorbet  
Cheeseboard with wafer biscuits, grapes and chutney (2.0 supplement)  
*Vegan and GF alternatives available upon request*

### Optional Extras

A selection of hand-made petit fours 3.5

\*This dish can be made gluten free. Please ask your server for details.

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.