

Sample Menus

Food

Skye's acclaimed pared-back style of cooking allows every ingredient to speak for itself. Our menus change regularly to make use of produce in its peak.



Sample Canapés

£12 per person for three

£18 per person for five

Beef tartare with Jerusalem artichokes

Pissaladière

Charcuterie on bruschetta

Crab cakes with lemon mayonnaise

Sheep's milk ricotta with slow cooked chard on bruschetta

Candied beetroot with goat's curd and green tomatoes

Cod's roe on rye cracker with wood sorrel

*Due to seasonal variations some ingredients may change–
we will ensure we let you know in a reasonable amount of time.*



Private Dining Sample Menu

£85 per head

Starters

Wild nettle risotto

Spring artichokes with San Daniele and sheep's milk ricotta

Mains

Guinea fowl with barley, carrots and parsley cream

Monkfish with white beans, tarragon and fennel

Dessert

Almond tart with strawberries

Postcard Tea/ AllPress Coffee



Private Dining Sample Menu

£110 per head

Starters

Stracciatella with confit Meyer lemon, viola artichokes mint and anchovy dressing

Crab salad with peas, radishes and lemon mayonnaise

Mains

Wild sea bass with cauliflower purée, collard greens and butter sauce

Grilled lamb with cavolo nero, farro and grilled radicchio

Dessert

Chocolate cake with caramel cream

Postcard Tea/ AllPress Coffee



Sample Tasting Menu

£165 per head

Dorset crab with 'nduja and marjoram on wholegrain polenta

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Tortellini of sheep's milk ricotta and sage butter

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Fillet of beef with harissa, onion rings, wild garlic labneh and collard greens

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Marechal with quince membrillo and carta di musica

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Farro and ricotta custard tart with Gariguetta strawberries and espresso caramel

Petit Fours

with Fern Verrow herbal tisanes

**Due to seasonal variations some ingredients may change—we will ensure to let you know in a reasonable amount of time.*

A discretionary 15% service charge will be added to your bill

**All beverages are exclusive of the price and charged on consumption*



Celebratory Cakes

Our talented pastry chefs will be delighted to create a cake for your event.

Our celebratory cakes come in three flavours:

Vanilla kefir cake with seasonal jam

Lemon kefir cake with lemon buttercream

Chocolate cake with coffee and caramel buttercream

Our cakes are decorated with fresh seasonal flowers or fruits.

These are charged at £30 base + £5 per person.

Please note that we require 7 days notice for the cake order