

# F1 DINNER MENU

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

please select one option for each course

## SMALL PLATES

DUCK LIVER PARFAIT, KIRSCH CHERRIES, TOASTED BRIOCHE

HEIRLOOM TOMATO SALAD, ENGLISH MOZZARELLA, BASIL **VG**

CITRUS CURED STONE BASS, AVOCADO, ANCHO CHILLIES

IBERICO DE BELLOTA, WYE VALLEY GREEN ASPARAGUS,  
POACHED HEN EGG **VO**

## MAIN PLATES

28-DAY AGED HEREFORD BEEF FILLET,  
POTATO ROSTI, GREEN PEPPERCORN SAUCE

PAN-ROASTED ATLANTIC HALIBUT, WARM TARTAR SAUCE,  
SEA VEGETABLES, PICKLED CLAMS AND AVRUGA CAVIAR

GUINEA FOWL SUPREME, ROSCOFF ONION, WILD GARLIC,  
PEAS, PICKLED WALNUT AND JUS GRAS

BRITISH SUMMER SQUASH RAVIOLI, BLACK GARLIC, TRUFFLE **VG**

## PUDDING PLATES

RASPBERRY PARFAIT, PEACH MELBA SORBET, HIBISCUS **VG**

WHITE CHOCOLATE CREME BRÛLÉE, STRAWBERRIES & BASIL **V**

DARK CHOCOLATE & HAZELNUT SPHERE,  
TONKA BEAN, BANANA ICE CREAM **V**

ARTISAN BRITISH CHEESE SELECTION, CRACKERS, QUINCE JELLY **V**

**150 PER PERSON**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

**GF** Gluten Free | **V** suitable for vegetarians  
**VG** suitable for vegans | **VG0** vegan option available

Scan here for  
allergens &  
calories >





# THE GALLERY