

F1 DINNER

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

FOR THE TABLE

WILDFARMED SOURDOUGH BREAD, WHIPPED BUTTER

SMALL PLATES

SPILMAN'S YORKSHIRE ASPARAGUS, POACHED CLARENCE COURT EGG, WILD GARLIC AOILI

WILD SEABASS CRUDO, CAPER, CUCUMBER, LIME, GREEN HORSE RADISH

DRESSED CORNISH CRAB, BROWN CRAB MAYONNAISE, CELERIAC REMOULADE, LAND CRESS

CRISP LAMB'S BELLY, CARAMELISED AIOLI, MACADAMIA NUT PESTO, SMOKED ANCHOVY

BEEF CARPACCIO, PICKLED TROPEA ONION, DRIPPING CROUTONS,
CONFIT GARLIC MAYONNAISE

ISLE OF WIGHT TOMATOES, BUFFALO MOZZARELLA, TORN SOURDOUGH, HERB OIL VO

MAIN PLATES

DRY-AGED HEREFORD BEEF RIB, SMOKED BONE MARROW SAUCE,
RATTE POTATOES, MOJO BUTTER, CHARRED LEEK

BEST END OF CORNISH LAMB, SWEETBREAD, NETTLE PURÉE, SUMMER VEGETABLES

CHARRED AUBERGINE, IMAM ONIONS, SMOKED PEPPER, WALNUTS

CORN FED CHICKEN SUPREME, CRISPY SKIN,
CAESAR GEM LETTUCE, POTATO & CRÈME FRAÎCHE SALAD

NORTH ATLANTIC HALIBUT, FENNEL, GRAPES, ALMOND, CHAMPAGNE VELOUTÉ

RICOTTA & LEMON TORTELLINI, SPINACH, ASPARAGUS, SHAVED SUMMER TRUFFLE

PUDDING PLATES

BURNT CARAMEL TART, FIG LEAF ICE CREAM, MILK TUILLE

DARK CHOCOLATE MOUSSE CHOCOLATE & COCO NIB CRUMB, CORNISH SEA SALT

APPLE TART TATIN, VANILLA ICE CREAM, CRÈME ANGLAISE

BUTTERMILK & VANILLA PANNA COTTA, TORCHED ENGLISH STRAWBERRIES

ALMALFI LEMON POSSET, CARAMELISED MERINGUE, SHORTBREAD, RASPBERRY SORBET

LANCASHIRE BOMB CHEESE, ENGLISH FRUIT CAKE, PICKLED WALNUTS

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | VG suitable for vegans | VGO vegan option available

please select one option for each course

THE GALLERY