

SUNDAY F1 LUNCH

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

includes a glass of fizz

DELI BOARD

110

British charcuterie, selection of English cheeses, chutney, cornichons, olives, caperberries, flame grapes, olive oil & balsamic, garnish, artisan breads, flatbread, crackers

MEZZE BOARD V

110

harissa houmous, roasted chickpeas, chargrilled mediterranean vegetables, tzatziki, sun-blazed tomatoes, olives, olive oil & balsamic, garnish, artisan breads, flatbread, crackers

OCEAN BOARD

110

smoked & cured fish, seafood, caviar, pâté, marie rose, capers, lemon, crème fraîche, salted butter, garnish, artisan breads, blinis, crackers

Lunch Session 1: 11:30 AM – 2 PM

Lunch Session 2: 2:30 PM – 5:30 PM

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

Scan here for
allergens &
calories >



THE GALLERY