

MOTO GP™ SET 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 **VGO**

SMALL PLATES

please select one option for each course

SEVERN AND WYE SMOKED SALMON, SOUSED
CUCUMBER, SOURCREAM, RYE BREAD

CHILLED LEEK AND POTATO SOUP,
CORNISH CRAB, CRÈME FRAÎCHE

CHICKEN AND HERB TERRINE, BBQ SPRING
ONIONS, TARRAGON AIOLI

SWEET CHARENTAIS MELON, PROSCIUTTO,
CHILLI OIL, BASIL **VGO**

BURRATA, HERITAGE COURGETTE, MINT, BASIL,
WHITE BALSAMIC **VGO**

MAIN PLATES

BEEF RIB BURGER, TOASTED BRIOCHE,
RACLETTE CHEESE, ONION, LETTUCE, TOMATO,
BACON JAM, BURGER SAUCE **VGO**

CORN-FED CHICKEN SUPREME, CREAMED
POTATOES, CHARRED BROCCOLI, CAFÉ AU LAIT
SAUCE, ONION MARMALADE

HAMPSHIRE CHALK STREAM TROUT, BUTTERED
SPINACH, GARDEN PEA VELOUTÉ, RADISH,
TROUT ROE

BREADED PLAICE FILLET, WARM TARTARE
SAUCE, SALT MARSH SAMPHIRE, ROSTI POTATO

RIGATONI PASTA, VODKA AND TOMATO SAUCE,
CRISPY SHALLOTS, AGED PARMESAN **VGO**

PUDDING PLATES

BURNT SALTED CARAMEL TART, LIME
CRÈME FRAICHE **V**

BUTTERMILK CREAM, MACERATED ENGLISH
STRAWBERRIES, ELDERFLOWER SYRUP **VGO**

VANILLA BASQUE CHEESECAKE, MORELLO
CHERRY COMPOTE **V**

LANCASHIRE BOMB, ENGLISH FRUIT CAKE,
PICKLED WALNUTS

DARK CHOCOLATE MOUSSE, CHOCOLATE AND COCO
NIB CRUMB, CORNISH SEA SALT **V**

THREE-COURSE 60

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