THE GALLERY

NIBBLES

good for sharing

WARM WILDFARMED SOURDOUGH BREAD, CULTURED ESTATE BUTTER VGO **8**

LEMON & OREGANO MARINATED OLIVES VG **5**

SMOKED ALMONDS VG **5.5**

COCKTAIL SPECIALS

SILVERSTONE 43 **15**

APPLE & ELDERFLOWER MARTINI **15**

CHANGING THYMES 0% **11**

STARTER PLATES

BUTTERNUT SQUASH SOUP, WHIPPED BARKHAM BLUE, CROUTONS V **9.5**

TWICE-BAKED WINCHESTER CHEDDAR SOUFFLÉ, LOCAL WATERCRESS, MUSTARD SAUCE V **9.5**

SEVERN & WYE OAK-SMOKED SALMON, GUINNESS & BLACK TREACLE BREAD, CRÈME FRAÎCHE, EXMOOR CAVIAR **15**

BURRATA, HERITAGE COURGETTE, MINT, BASIL, WHITE BALSAMIC VGO **12**

HEREFORD BEEF CARPACCIO, RADISH, ROCKET, GARLIC CROUTONS, CONFIT GARLIC AIOLI **12.5**
Pair with a crisp glass of Whispering Angel, Château d'Esclans 2023 **15** 125 ML

SMOKED AUBERGINE & TAHINI, JERUSALEM ARTICHOKE CRISPS, LAVASH BREAD VG **8.5**

FROM THE GRILL

all served with skin-on fries & pickled red cabbage

21-DAY DRY-AGED BRITISH SIRLOIN STEAK **38**

BEEF RIB BURGER, TOASTED BRIOCHE, RACLETTE CHEESE, ONION, LETTUCE, TOMATO, STREAKY BACON, SIGNATURE BURGER SAUCE **22**

PIRI PIRI CHICKEN THIGH, BURNT TOMATO & CHIPOTLE SAUCE **25**

RUBY BEETROOT BURGER, AVOCADO ONION, LETTUCE, TOMATO,SIGNATURE BURGER SAUCE VG **22**

for two

21-DAY DRY-AGED BRITISH TOMAHAWK STEAK **98**

SAUCES **3**

THREE PEPPERCORN & BRANDY SAUCE

CHIMICHURRI VG

RED WINE JUS

MAIN PLATES

BREADED PLAICE FILLET, WARM TARTARE SAUCE, ROAST SALSIFY, SHALLOT & PARSLEY **28**
pair with the vibrant Otuwhero Sauvignon Blanc, NZ, 2023 **13** 175 ML

SLOW-BRAISED DAUBE OF BRITISH BEEF, CREAMED POTATOES, SANDY CARROT & LOVAGE **28**

HISPI CABBAGE, SMOKED AUBERGINE, LEMON & CAPER DRESSING, CRISPY ONIONS VG **18**

CORNISH GURNARD, VELVET CRAB SAUCE, ORZO PASTA, FORAGED SEA HERBS **26**

RIGATONI PASTA, VODKA & TOMATO SAUCE, CRISPY SHALLOTS, AGED PARMESAN **20**

SIDE PLATES

SKIN-ON FRIES VG **5.5**

PARMESAN & TRUFFLE FRIES **6.5**

CREAMED POTATOES V **5.5**

CHARRED PURPLE SPROUTING BROCCOLI VG **6.5**
smoked pepper & almond sauce

WILD ROCKET & PARMESAN V **6.5**
aged balsamic dressing

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 >

WINE & SPARKLING

CHAMPAGNE & SPARKLING	125ML / BOTTLE
VILARNAU, BARCELONA 0.0% ABV	**8.5 / 35**
MOËT & CHANDON IMPÉRIAL BRUT	**16 / 90**
MOËT & CHANDON ROSÉ CHAMPAGNE	**115**
MOËT & CHANDON GRAND VINTAGE 2016	**190**
RUINART BLANC DE BLANCS, NV	**170**
VEUVE CLICQUOT, LA GRANDE DAME, 2015	**310**
DOM PÉRIGNON VINTAGE, 2013	**390**
KRUG GRANDE CUVÉE 172ÈME ÉDITION	**440**

WHITE WINE	175ML / 250ML / BOTTLE
DOMAINE DE PELLEHAUT, SAUVIGNON BLANC/CHARDONNAY, GASCONY, FRANCE, 2025	**9 / 13.50 / 38**
NICOLA BERGAGLIO ‘MINAIA’, GAVI DI GAVI, CORTESE, PIEDMONT, ITALY, 2023	**12 / 16 / 46**
OTUWHERO ESTATE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2025	**13 / 17.5 / 48**
DOMAINE SIMONIN, CHARDONNAY, MÂCON-VERGISSON, BURGUNDY, FRANCE, 2023	**59**
REICHSRAT VON BUHL,‘BONE DRY’ RIESLING, PFALZ, GERMANY, 2024	**80**
BENJAMIN LEROUX, BOURGOGNE BLANC, CHARDONNAY, BURGUNDY, FRANCE 2023	**95**

RED WINE	175ML / 250ML / BOTTLE
BACCOLO, ROSSO APPASSIMENTO PARZIALE, CORVINA, VENETO, ITALY, 2024	**9 / 13 / 38**
TERRANOBLE, RESERVA PINOT NOIR, CASABLANCA VALLEY, CHILE, 2023	**12 / 17 / 52**
SUSANA BALBO ‘CRIOS’, MALBEC, MENDOZA, ARGENTINA, 2023	**13 / 18.5 / 56**
DOMAINE DOZON ‘LE PETIT CHEMIN’, CABERNET FRANC, CHINON, FRANCE, 2024	**14 / 19 / 57**
GROOTE POST, DARLING HILLS MERLOT, WESTERN CAPE, SOUTH AFRICA, 2024	**64**
HEREDAD DE BAROJA, RESERVA, RIOJA, SPAIN, 2018	**69**
CHÂTEAU VEYRY, MERLOT BLEND, CASTILLON CÔTES DE BORDEAUX, FRANCE, 2015	**85**
BENJAMIN LEROUX, SAVIGNY-LÈS-BEAUNE, BURGUNDY, FRANCE, 2023	**85**

ROSÉ WINE	175ML / 250ML / BOTTLE
DOMAINE LÉOUBE, ‘LOVE BY LÉOUBE’ ORGANIC, PROVENCE, FRANCE, 2023	**16 / 21 / 61**
CHÂTEAU D’ESCLANS, ‘WHISPERING ANGEL’, PROVENCE, FRANCE, 2023	**19 / 25 / 70**

the commentary box

In 1980, James Hunt, the 1976 Formula 1 World Champion and the ultimate British maverick, made his broadcasting debut at Silverstone. He turned up to the booth, put his feet up on Murray Walker’s lap, and proceeded to dissect the race while finishing two bottles of Rosé live on air. It’s in that spirit; technical precision on the track, total relaxation off it, that we’ve curated this wine list.

All wines are served in measures of 175ml and are also available in measures of 125ml. We preserve our wine using the Le Verre De Vin system for peak quality; please note that vintages may change without notice. Before ordering, please inform your server of any allergies or intolerances; while we take every precaution, we cannot guarantee a total absence of allergens. We are a cashless venue.