



# *Supercar Sunday*

SUNDAY 6<sup>TH</sup> JULY 2025

## VIP LUNCH MENU

### *Starters*

#### GIN-CURED SALMON

Pickled cucumber, salmon roe, horseradish crème fraîche, salt & vinegar pine kernels, dill oil (GF)

#### CRISPY DUCK, CURLY ENDIVE & WATERMELON SALAD

Roasted pistachios, pomegranate molasses dressing

#### YELLISON GOAT'S CURD

Salt roast beetroot, pickled candied & yellow beetroot, crushed roasted hazelnut, beetroot gel, tomato ponzu dressing, radicchio (GF, V, VE\*)

### *Main Courses*

#### SEARED FILLET OF HALIBUT

Saffron potatoes, samphire, garden pea & edamame bean, pickled fennel, lemon gel, dill fish sauce & dill oil (GF)

#### 38 DAY SALT AGED FILLET OF BEEF

Sweet potato, charred baby leek, butter roasted lobster tail, jus de gras (GF)

#### SRIRACHA & PEANUT CAULIFLOWER STEAK

Pickled baby vegetables, sriracha mayonnaise, peanut sauce & peanut brittle, charred Tenderstem broccoli (GF, VE)

### *Dessert*

#### GRANTLEY HALL'S ROLLING DESSERT BUFFET