



Supercar Sunday

6TH SEPTEMBER 2026

VIP LUNCH MENU

Starter

PRESSING OF CHICKEN & MADEIRA TERRINE

Truffle, Madeira, quince, pear & saffron chutney, brioche (DF, GF*)

WHIPPED YELLISONS GOAT'S CHEESE

Beetroot textures, watercress (GF)

GIN-CURED SALMON

Pickled cucumber, sea herbs, horseradish, crème fraîche, lemon, rapeseed oil (DF*, GF)

Main Course

PAN ROASTED TURBOT

Pommes Anna, Tenderstem broccoli, broccoli purée, Champagne and caviar butter sauce (GF)

WATERFORD FARM FILLET OF BEEF

Potato terrine, broccoli, roasted roscoff onions, braised shin, beef fat crumb, red wine and port sauce (DF, GF)

THYME & GARLIC ROASTED CAULIFLOWER

Potato fondant, romanesco cauliflower cheese, onion broth (GF, V)

Dessert

GRAND CRU CHOCOLATE TART

Sea salt caramel, chocolate brownie, cocoa marshmallow, 40% milk whipped ganache

BERRY CHIFFON SPONGE

Light crème fraîche, lemon curd, berry confit

EXOTIC FRUIT DÉLICE

Passionfruit jelly, anise cream, exotic fruits (GF, V)