



AIRSHOW LUNCH

£50.00 PER PERSON

STARTERS

Pea velouté with mint oil, dill and mascarpone choux bun

Scallop with tarragon-marinated tomato, sea purslane and corn dressing

Smoked ham hock and lardo terrine with pistachio granola, gooseberry gel and bacon and gherkin jam

Picanha and smoked charlotte potato tartar with oyster emulsion, samphire and olive oil toast

Salt cod and octopus croquettes with nduja mayonnaise

Burrata with pink peppercorn, grapefruit gastrique, sourdough crumb and curled endive

MAIN COURSES

Fillet of beef with watercress mayonnaise, beef butter, sautéed spinach, roasted garlic rosti and truffle (£10.00 supplement)

Tarte a la tienne du provencal with tempura courgette petals, basil sorbet and crottin de chavignol

Sea bass with peas, lettuce, jersey royals, capers and caviar

Lemon sole with smoked mussel, concord grape, asparagus, monks beard and champagne sauce

Spinach and ricotta ravioli with stracciatella and onion seed shallot rings

Roast guinea fowl with confit leg, pommes anna, broccoli puée, rainbow chard and chicken and truffle velouté

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

320g Sirloin steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar (£8.00 supplement)

320g Ribeye steak with triple cooked chips, watercress salad, truffle vinaigrette and Keen's cheddar (£8.00 supplement)

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.



AIRSHOW LUNCH

Wagyu burger in a brioche bun with stout-braised brisket, cheddar and Red Leicester pancetta, burger relish, lettuce, tomato, gherkin, red onion and fries

Steak rubs Cardamom & coffee seasoning / Dried shiitake & brown sugar seasoning / Chipotle & garlic seasoning

Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise

SIDES

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| Peas française | £5.50 |
| Mashed potato with bacon gravy | £5.50 |
| Charlotte potatoes with creme fraiche and gouda | £5.50 |
| Tenderstem broccoli with tajin and anchovies | £5.50 |
| Manchego Caesar wedge salad | £5.50 |

DESSERTS

Olive oil and lemon sponge with almond streusel, limoncello compressed strawberries and candied almonds

Peach panna cotta with raspberry granita, mint and lime syrup, and honey tuille

Blackcurrant mousse with cassis insert, rosemary tuille and yoghurt sorbet

White chocolate and mango entremets with mango and mascarpone ice cream and coconut

CHEESE

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| Selection of cheeses with sourdough crackers and apple ketchup | £5.00 |
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