



AIRSHOW DINNER

2 COURSES £45.00

3 COURSES £55.00

FOR THE TABLE

Soda bread with whipped butter

£6.00

Focaccia with rapeseed oil and
blackberry vinegar

£6.00

Croissant buns with 'nduja honey

£6.00

STARTERS

Pea velouté with mint oil, and a dill and mascarpone choux bun (V)

Pan seared scallops with tarragon marinated tomatoes, sea purslane and charred corn dressing

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

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

Cod and octopus croquette with 'nduja mayonnaise

Burrata with pink peppercorn, grapefruit syrup, sourdough and dill seed crumb and
curly endive (V)

MAIN COURSES

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

Provençal tian tart with tempura courgette petals, basil sorbet and Crottin de Chavignol (V)

Stone bass with charlotte potatoes, peas, capers, lambs lettuce and caviar

Poached plaice with smoked mussel mousse, pickled grapes, asparagus, samphire and
beurre blanc

Spinach and ricotta ravioli with roasted garlic and truffle cream and caper berries (V)

Roasted guinea fowl breast with confit leg pommes Anna, broccoli purée, rainbow chard and a
chicken and truffle sauce

(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.



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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)

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 (£1.00 supplement)

Sauces Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise (£2.00 supplement)

SIDES

Manchego ceasar wedge salad £5.50

Tenderstem broccoli with Tajin seasoning and anchovy £5.50

Peas française with wilted little gem and pancetta £5.50

Mashed potato with bacon gravy and crispy onions £5.50

Charlotte potatoes with crème fraîche and gouda £5.50

DESSERTS

Lemon and olive oil cake with compressed strawberries, limoncello and lemon thyme cream (V) (N)

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

Blackcurrant mousse with cassis insert, tarragon tuile and yoghurt sorbet

Mango and white chocolate entremet with coconut and a mascarpone ice cream

CHEESE

Selection of cheeses with sourdough crackers and apple ketchup £5.00

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