



AIRSHOW LUNCH

3 COURSES £60.00

FOR THE TABLE

Soda bread with whipped butter
(£6.00 supplement)

Focaccia with rapeseed oil and
blackberry vinegar
(£6.00 supplement)

Croissant buns with 'nduja honey
(£6.00 supplement)

STARTERS

Tomato gazpacho with goat's curd, torched tomatoes, and crispy seeds

Ham hock and black pudding terrine with fresh peach and honey-infused mustard, served with a torched brioche

Pan-roasted scallops with pink grapefruit, seaweed mayo, and fennel pollen

Cured salmon with poached rhubarb, cucumber ketchup, and a wheat-flake cracker topped with salmon roe

Beef rump tartare with Worcester sauce and cured egg yolk

Roasted aubergine with whipped feta, radish, cumin dukkah, crispy shallots, and tempura courgette petals

MAIN COURSES

Sole with nori pomme anna, marinated courgette, asparagus, and champagne beurre blanc

Fillet of beef with braised short rib, saffron arancini, truffle and bone marrow butter, and watercress mayonnaise (£20.00 supplement)

Roasted chicken with roasted baby leek, parsley pesto, roasted baby onion, and girolle mushroom

Poached salmon with a dressing of carrot top, smoked eel, and macédoine of poached and pickled carrot, shaved fennel, and tarragon gnocchi

Pea and mint ravioli with pea velouté, ricotta, lovage, and pea salsa

Asparagus and edamame tart with preserved lemon and yuzu gel, shiso, and sweet pickled radish

(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.



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 and roasted bone marrow with shallots and chives (£18.00 supplement)

320g Ribeye steak with triple cooked chips and roasted bone marrow with shallots and chives (£15.00 supplement)

To share - 900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chives, Josper-roasted peppers, chipotle chimichurri and black garlic mayonnaise (£50.00 supplement)

Sauces Chipotle chimichurri / Beef fat and Marmite butter / Mezcal peppercorn sauce / Cowboy butter (£2.00 supplement)

SIDES

Roasted tenderstem broccoli with chilli crisp £5.50

Green beans with smoked almonds £5.50

Peas with lovage and baby onions £5.50

Mashed potato with bacon gravy and crispy onions £5.50

Rocket salad with cucumber, tomato, red onion, and a honey mustard dressing £5.50

DESSERTS

Blueberry tart with almond cream, blueberry crèmeux, and kalamansi and poppy seed sorbet

Strawberry mousse with shortbread, clotted cream insert, pink peppercorn, and Monbazillac rhubarb sorbet

Carrot sponge with mascarpone mousse, julienned candied carrot, and an orange, carrot, and lemon sorbet

Mille-feuille with hazelnut crèmeux, crystallised cocoa nib, and smoked vanilla crème diplomat

CHEESE

Selection of cheeses with sourdough crackers and apple ketchup (£10.00 supplement)

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