

SHARING PLATES

Selection of Sharers

Choose 3 30

Choose 6 55

Choose 9 80

Excludes Flat Iron steak

Guacamole **VG** **GF** 8⁵

Hass avocado, coriander, lime, seasoned tortilla chips

Dynamite Fried Chicken 9⁵

Chilli & lemon aioli

Chicken Gyoza 9

Sesame, sweet chilli

Fried Halloumi 9⁵

Hot honey, black sesame, green sweet chilli **V**

Truffle Mac 'n' Cheese Croquettes 9⁵

Parmesan, truffle mayonnaise **V**

CHEF'S CHOICE

Yellowfin Tuna Sashimi 14

Pickled mooli, cucumber, ginger, ponzu

King Prawn Croquettes 13⁵

Sweet mango & coconut **GF**

28 Day Aged Himalayan Salt Dried Flat Iron Steak 13⁵

Grilled portobello mushroom, chimichurri **GF**

Lamb Kofta Skewers 12⁵

Labneh, pickled red onions, rocket, sumac **GF**

CHEF'S CHOICE

Aged Beef Tartare 13⁵

28 day aged rump, wasabi, ponzu, pickled ginger, confit egg yolk, prawn crackers

Korean Gochujang Cauliflower Wings 8⁵

Spring onion, chimichurri **VG** **GF**

BBQ Corn Ribs 8

Smoked harissa, mayonnaise **VG** **GF**

TACOS

Served in three flour tortillas. Gluten-free corn tacos available

TACO FLIGHTS

6 Tacos - Includes chicken, mushroom and moroccan lamb **N** 19⁵

9 Tacos - Includes a selection of all 6 fillings **N** 29⁵

12 Tacos - Includes a selection of all 6 fillings **N** 39⁵

Tandoori Chicken 9⁵

Pickles, fermented jalapeños, coriander, fresh lime

Available with Chik'n **VG**

Wild Miso Mushroom 8⁵

Romanesco, dukkah spice, lime pickle, peanuts **VG** **N**

Pulled Brisket 11⁵

Pickled mooli, scotch bonnet jam, jerk BBQ mayonnaise

Yellowfin Sashimi Grade Tuna Tartare 14

Avocado, wasabi, spring onion, sesame, coriander, red chilli

CHEF'S CHOICE

Chipotle King Prawns 13⁵

Mango pico de gallo, toasted coconut, lime

Moroccan Ground Lamb 11⁵

Roast artichoke, red pepper hummus, macadamia nut cheese, preserved lemon, pine nuts **N**

Available with plant-based lamb **VG**

FLATBREADS

Gluten-free base available

Triple Pepperoni 15⁵
Mozzarella, tomato
Available with plant-based pepperoni **V**

Caprese 15
Basil pesto, cherry tomatoes, superstraccia **VG**

Tiger Prawn & Baby Squid 16⁵
Fennel, crispy capers, lemon zest, mozzarella, tomato

CHEF'S CHOICE

Moroccan Ground Lamb 16⁵
Aged feta, fresh mint, tomato
Available with plant-based lamb & feta cheese **VG**

Chicken Shawarma 16⁵
Mozzarella, mixed peppers, pickled red onions,
garlic yoghurt, fresh chillies

ADD TO ANY FLATBREAD

Chicken **3** | Pepperoni **3** | Moroccan Lamb **3** | Beef brisket **3**
Red peppers **V 3** | Feta cheese **3**

LARGE PLATES

All burgers served with fries. Gluten-free buns available

F1 Arcade Double Beef Burger 19
Angus 28 day aged double beef patty, pulled brisket,
American cheese, crispy shallots, pickles, house burger sauce

CHEF'S CHOICE

Dynamite Buttermilk Chicken Burger 18⁵
Buttermilk fried chicken breast, chilli kimchi
mayonnaise, gem, Asian pickled slaw

F1 Arcade Wagyu Beef Burger 26
Wagyu beef patty, truffle cheese, sweet red
onion, gem, pickles, chilli tomato mayonnaise

Crispy Halloumi Burger 16⁵
Halloumi in a spiced crumb, chilli tomato mayonnaise,
gem, pickled slaw **V**

F1 Arcade Plant Burger 16⁵
Plant patty, walnut hummus, chilli tomato,
pickles, red onion, gem **VG N**

Super Food Bowl 16
Avocado, artichoke, fig, quinoa, coconut, heritage tomato,
sea buckthorn & Champagne vinaigrette, fresh herbs **VG**

Add: Tiger prawns 5
Tandoori chicken 5
Grilled halloumi **V** 5
Chik'n **VG** 5

Free Range Classic Chicken Caesar Salad 17
Grilled chicken breast, romaine lettuce, parmesan,
spelt croutons, soft boiled egg, Caesar dressing

Add: Smoked streaky bacon 3

BAR SNACKS

Padron Peppers, Rosemary Salt VG	7
House Marinated Olives & Pickles VG	6 ⁵
Crispy Prawn Crackers & Sweet Chilli	5

SIDES

Koffman Fries VG GF	6
Koffman BBQ Fries VG GF	6 ⁵
Sweet Potato Fries, Chipotle Mayonnaise VG GF	7 ⁵
Grated Black Truffle & Parmesan Fries	8
Confit Garlic Flatbread VG	6
Add: Black truffle & aged parmesan	5
Mozzarella V	3
Confit Garlic Flatbread with 3 Dips VG	8 ⁵
Dips: Burnt aubergine hummus VG	
Avocado, coriander, chilli, heritage tomato, red onion VG	
Saffron cannellini, superstraccia, tomato, oregano pollen VG	
Heritage Tomato Salad	8 ⁵
Shallots, Champagne vinaigrette VG GF	

DESSERTS

Sticky Toffee Pudding	9
Vanilla ice cream, toffee sauce, walnuts N GF	
CHEF'S CHOICE	
Strawberry & Champagne Mousse	9
Raspberry, meringue, vanilla sponge	
Ice Creams & Sorbets (3 scoops) VG GF	7 ⁵
Ice Creams: chocolate, vanilla, pistachio	
Sorbets: strawberry, yuzu, coconut VG	
Brownie & Ice Cream	9

VISIT US AT OUR

RACE WEEKEND

WATCH PARTIES

F1ARCADE.COM/WATCH-PARTIES

KIDS MENU AVAILABLE UPON REQUEST



ARCADE

VG VEGAN

V VEGETARIAN

GF GLUTEN FREE

N NUTS

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.