

# SHARING PLATES

## Selection of Sharers

Choose 3 30

Choose 6 55

Choose 9 80

Excludes Flat Iron steak

- Guacamole** **VG GF** 7<sup>5</sup>  
Hass avocado, coriander, lime, seasoned tortilla chips
- Dynamite Fried Chicken** 9  
Chilli & lemon aioli
- Chicken Gyoza** 8<sup>5</sup>  
Sesame, sweet chilli
- Fried Halloumi** 8  
Hot honey, black sesame, green sweet chilli **V**

- Truffle Mac 'n' Cheese Croquettes** 9  
Parmesan, truffle mayonnaise **V**

**CHEF'S CHOICE**

- Yellowfin Tuna Sashimi** 13  
Pickled mooli, cucumber, ginger, ponzu
- King Prawn Croquettes** 13<sup>5</sup>  
Sweet mango & coconut **GF**
- 28 Day Aged Himalayan Salt Dried Flat Iron Steak** 13<sup>5</sup>  
Grilled portobello mushroom, chimichurri **GF**

- Lamb Kofta Skewers** 11<sup>5</sup>  
Labneh, pickled red onions, rocket, sumac **GF**

**CHEF'S CHOICE**

- Aged Beef Tartare** 12<sup>5</sup>  
28 day aged rump, wasabi, ponzu, pickled ginger, confit egg yolk, prawn crackers
- Korean Gochujang Cauliflower Wings** 8  
Spring onion, chimichurri **VG GF**
- BBQ Corn Ribs** 7  
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 18**

**9 Tacos** - Includes a selection of all 6 fillings **N 28**

**12 Tacos** - Includes a selection of all 6 fillings **N 38**

- Tandoori Chicken** 9  
Pickles, fermented jalapeños, coriander, fresh lime  
Available with Chik'n **VG**
- Wild Miso Mushroom** 8<sup>5</sup>  
Romanesco, dukkah spice, lime pickle, peanuts, chilli oil **VG N**
- Pulled Brisket** 11<sup>5</sup>  
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** 13<sup>5</sup>  
Mango pico de gallo, toasted coconut, lime
- Moroccan Ground Lamb** 11<sup>5</sup>  
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** 13<sup>5</sup>  
Mozzarella, tomato  
Available with plant-based pepperoni **V**

**Caprese** 13<sup>5</sup>  
Basil pesto, cherry tomatoes, superstraccia **VG**

**Tiger Prawn & Baby Squid** 16<sup>5</sup>  
Fennel, crispy capers, lemon zest, mozzarella, tomato

**CHEF'S CHOICE**

**Moroccan Ground Lamb** 15  
Aged feta, fresh mint, tomato  
Available with plant-based lamb & feta cheese **VG**

**Chicken Shawarma** 16  
Mozzarella, mixed peppers, pickled red onions,  
garlic yoghurt, fresh chillies

## ADD TO ANY FLATBREAD

Tandoori chicken **3** | Pepperoni **3** | Moroccan Lamb **3** | Pulled beef brisket **3**  
Mixed peppers **V 3** | Feta cheese **3**

# LARGE PLATES

All burgers served with fries. Gluten-free buns available

**F1 Arcade Double Beef Burger** 16<sup>5</sup>  
Angus 28 day aged double beef patty, American cheese,  
crispy shallots, pickles, house burger sauce

**CHEF'S CHOICE**

**Dynamite Buttermilk Chicken Burger** 16  
Buttermilk fried chicken breast, chilli kimchi  
mayonnaise, gem, Asian pickled slaw

**F1 Arcade Wagyu Beef Burger** 23  
Wagyu beef patty, truffle cheese, sweet red  
onion, gem, pickles, chilli tomato mayonnaise

**Crispy Halloumi Burger** 14  
Halloumi in a spiced crumb, chilli tomato mayonnaise,  
gem, pickled slaw **V**

**F1 Arcade Plant Burger** 16  
Plant patty, walnut hummus, chilli tomato,  
pickles, red onion, gem **VG N**

## ADD TO ANY BURGER

Smoky bacon **2** | Truffle cheese **V 2** | Avocado **2**  
Grated fresh truffle **VG 2** | Beef brisket **3**

**Super Food Bowl** 14  
Avocado, artichoke, fig, quinoa, coconut, heritage tomato,  
sea buckthorn & Champagne vinaigrette, fresh herbs **VG**

**Add:** Tiger prawns **3**  
Tandoori chicken **3**  
Grilled halloumi **V 3**  
Chik'n **VG 3**

**Free Range Classic Chicken Caesar Salad** 16  
Grilled chicken breast, romaine lettuce, parmesan,  
spelt croutons, soft boiled egg, Caesar dressing

**Add:** Smoked streaky bacon **2**

## BAR SNACKS

Padron Peppers, Rosemary Salt <b>VG</b>	6
House Marinated Olives & Pickles <b>VG</b>	5 <sup>5</sup>
Crispy Prawn Crackers & Sweet Chilli	4

## SIDES

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

## DESSERTS

Sticky Toffee Pudding	7
Vanilla ice cream, toffee sauce, walnuts <b>N GF</b>	

CHEF'S CHOICE

Strawberry & Champagne Mousse	7 <sup>5</sup>
Raspberry, meringue, vanilla sponge	
Ice Creams & Sorbets (3 scoops) <b>VG GF</b>	6
<b>Ice Creams:</b> chocolate, vanilla, pistachio	
<b>Sorbets:</b> strawberry, yuzu, coconut <b>VG</b>	
Brownie & Ice Cream	7

Scan here for  
any required  
allergen  
information



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 10% will be added to all bills.