

SHARING PLATES

- Guacamole** **VG GF** 7⁵
Hass avocado, coriander, lime, seasoned tortilla chips
- Dynamite Fried Chicken** 9
Chilli & lemon aioli
- Chicken Gyoza** 8⁵
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** 13⁵
Sweet mango & coconut **GF**
- 28 Day Aged Himalayan Salt Dried Flat Iron Steak** 13⁵
Grilled portobello mushroom, chimichurri **GF**

- Lamb Kofta Skewers** 11⁵
Labneh, pickled red onions, rocket, sumac **GF**

CHEF'S CHOICE

- Aged Beef Tartare** 12⁵
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** 8⁵
Romanesco, dukkah spice, lime pickle, peanuts, chilli oil **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 13⁵
Mozzarella, tomato
Available with plant-based pepperoni **V**

Caprese 13⁵
Basil pesto, cherry tomatoes, superstraccia **VG**

Tiger Prawn & Baby Squid 16⁵
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 16⁵
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 VG	6
House Marinated Olives & Pickles VG	5 ⁵
Crispy Prawn Crackers & Sweet Chilli	4

SIDES

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

DESSERTS

Sticky Toffee Pudding	7
Vanilla ice cream, toffee sauce, walnuts N GF	

CHEF'S CHOICE

Strawberry & Champagne Mousse	7 ⁵
Raspberry, meringue, vanilla sponge	
Ice Creams & Sorbets (3 scoops) VG GF	6
Ice Creams: chocolate, vanilla, pistachio	
Sorbets: strawberry, yuzu, coconut VG	
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 for parties of 6 or more.