



FUSION LOUNGE

Silverstone
HOSPITALITY

2026 BRITISH GRAND PRIX
SAMPLE MENU

*From a classic British breakfast through to an indulgent lunch, every dish is prepared with care and crafted from exceptional produce. Morning begins with the **FINEST GLOUCESTERSHIRE OLD SPOT SAUSAGES**, Cacklebean eggs and warm sourdough, before lunch takes centre stage with a **CARVING STATION OF SHOWPIECE CUTS**: Surrey Farm Beef Wellington, Stuffed Saddle of Lamb, Roast Crown of Gressingham Duck, and 48-day dry-aged Rib of Herefordshire Beef. Personalise your plate with a selection of classic sauces, indulgent potato options, and seasonal sides, with a full plant-based Wellington available alongside.*



BRITISH BREAKFAST

Gloucestershire Old Spot Sausages, Smoked Streaky Bacon, Heinz Baked Beans, Toasted Sourdough

Choice of Eggs: Fried, Scrambled, or Poached

Poached Cacklebean Eggs & Avocado on Sourdough

OMELETTES

Made to order. Fillings include: Ham, Bacon, Button Mushrooms, Tomatoes, Aged Cheddar, Spring Onion

Old Spot Sausage Roll & Hickory Smoked HP Sauce

Sausage Rolls (VN) (GF)

VN Suitable for vegetarians

V Suitable for vegans

GF Gluten free

LUNCH

Pork Scratchings & Bramley Ketchup

Surrey Farm Beef Wellington

Stuffed Saddle of Lamb

48-Day Dry Aged Rib of Herefordshire Beef

Roast Crown of Gressingham Duck

Wild Mushroom & Summer Vegetable Wellington (VN) (GF)

Pea, Marjoram & Jersey Royal Potato Fritter

ACCOMPANIMENTS

Béarnaise, Horseradish, Mustard, Peppercorn, Café de Paris

POTATOES

Duck Fat Roast Potatoes, Triple-Cooked Chips, Pomme Frites

SIDES

Honey & Mustard Glazed Parsnips, Maple Heritage Carrots, Grilled Savoy Cabbage, Beef Dripping Yorkshire Puddings

BREAKFAST

MORNING OMAKASE TASTING

F1 Wagyu Temaki, Black Truffle & Caviar
Golden Egg Chawan Mushi, Dashi &
Soy-Cured Egg Yolk

SOUFFLÉ PANCAKES

Char Siu Bacon, Maple & Cured Egg Yolk
Shiitake Mushroom, Avocado & Miso (V)
Grange Farm Strawberries &
Kunafa Chocolate
Blueberry, Miso & White Chocolate
Crème Brûlée & Banoffee

BREAKFAST POTS

Matcha Chia Pudding
Nashi Pear & Fuji Apple Overnight Oats
Acai Berry Bowl
Caramelized Banana Bircher

LUNCH

OMAKASE & SUSHI

Sautéed Salt & Pepper Edamame
Ike Jime Chalk Stream Trout Nigiri
F1 Wagyu Nigiri, Smoked Caviar & Miso Aioli
Tempura Prawn, Avocado & Dark Soy Maki
Yellowtail Maki, Yuzu & Truffle Dressing
Hot Honey Salmon Tataki

DIM SUM, BAO & SMALL PLATES

Prawn Dumplings, Chicken Soup Dumplings
& Bok Choy Siew Mai
Karaage Chicken, Hot Honey & Yuzu Mayo
Prawn Shia Song Bao, Marie Rose Miso
Crispy Chilli & Muddled Cucumber (VN)

VN Suitable for vegetarians

V Suitable for vegans

GF Gluten free

*Breakfast opens with golden Chawan Mushi, F1 Wagyu Temaki and **THEATRE-MADE SOUFFLÉ PANCAKES**, before lunch brings the full artistry of live sushi craft to the central bar. Choose from **HAND-FINISHED NIGIRI**, including Wagyu with smoked caviar, alongside Chalk Stream Trout, Yellowtail and Hot Honey Salmon Tataki, with a selection of dim sum and bao to complete the spread.*



BREAKFAST

Wood Oven Flatbread with La Latteria
Stracciatella & Truffled Honey

Provolone & Taleggio Toasted Focaccia

Courgette & Graceburn Soft Cheese
Frittata

Select **FRESHLY BAKED PIZETTE**
from rustic cooling racks,
enjoying the aroma of wood-
fired perfection. Experience the
ARTISTRY of authentic Italian
cheeses – stracciatella, burrata,
and more – crafted by La Latteria,
a female owned cheesemonger
using traditional Southern Italian
methods, with milk sourced from
small, **SUSTAINABLE FARMS**
dedicated to animal welfare.

LUNCH

ANTIPASTI

Marinated Nocella Olives, Grissini
& Calabrian Chili Aioli

Roast Datterini Tomato Bruschetta

Braised Short Rib Arancini

Arancini de Zucca (VN) (GF)

Selection of Italian Cured Meats:
Prosciutto, Salamino, Bresaola,
Coppa & Nduja

CUCINA CALDA

F1 Wagyu Meatballs, Ragu &
Salsa Verde

Rigatoni alla Vodka & Provolone
Cheese (V)

Porcini & Truffle Risotto, Wild Herbs
(VN)

VN Suitable for vegetarians **V** Suitable for vegans **GF** Gluten free

LA LATERRIA CHEESE SELECTION

Burratina

Stracciatella

Campagnola

Treccia

SALADS

Panzanella

Caesar Salad all'Italiana

Asparagus & Balsamic Moderna



MORNING

Raspberry & Crème Brûlée Brioche

Warm Cinnamon & Demerara Cronuts

Flat White Coffee Bun

Citron & Earl Grey Madeleines

Brown Butter, Raspberry & Chocolate Croissants

Pain au Chocolat & Summer Fruit Danish

AFTERNOON

Madagascan Vanilla Mille Feuille

Red Diamond Strawberry, White Chocolate
& Cornish Clotted Cream

Amalfi Lemon Légère, Yuzu & Kaffir Lime

Tonka Bean & Sakura Blossom Kintsugi

Volcano Bean Tiramisu, Whipped Mascarpone
& Amaretto

Red Velvet, Ruby Chocolate Crèmeux &
Raspberry Rose



*At breakfast, handpick from **FRESHLY BAKED BUNS** and watch chefs fill them with decadent seasonal fillings right before their eyes. Later in the day, exquisite towers of fruits and desserts are revealed under glass cloches - select your treat, and our chefs will present a **BEAUTIFULLY FINISHED CREATION** for a truly high-end moment.*



MORNING

FROM THE SPIT

Rolled Pork Belly & Crackling Bun

TEPPANYAKI

Hen of the Woods Mushroom Bao,
Teriyaki Smoked Tomato

*Experience the **THEATRE** of whole chickens turning slowly on the rotisserie, filling the air with irresistible **SMOKY AROMAS**. This open-air setting brings bold flavours to life, with freshly grilled dishes crafted from **PREMIUM INGREDIENTS** for a hearty and unforgettable dining experience.*

AFTERNOON

ROTISSERIE

Rotisserie Lemon & Herb Stuffed Chicken, Roast Jersey Royals, Glazed Heritage Vegetables, served with Chicken Reduction

FROM THE SPIT

BBQ Beef Short Rib on Spit with King Cabbage Slaw & Montgomery Cheddar Macaroni

TEPPANYAKI

Yakitori Chicken Skewers & Steamed Rice

Grilled Miso Prawns, Soba Noodles & Bok Choy Kimchi

Szechuan Baby Aubergine & Goma Dressing





DESSERTS

Brown Butter Croissant &
Valrhona Chocolate Pudding

Cinnamon & Demerara Cronut
Pudding, Biscoff Caramel

VN Suitable for vegetarians

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GF Gluten free

*Indulge in conversations with chefs about the **SUSTAINABILITY AND PROVENANCE** of each ingredient while exploring a curated dessert selection. From rich Valrhona chocolate puddings to **DECADENT** cream pairings served from elegant carts, every moment is crafted for **INDULGENCE** and insight.*

BRITISH GELATO

Served in cones or tubs.
Choose from:

Grove Farm Strawberry &
Clotted Cream

Valrhona Chocolate &
Cookie Dough

Summer Cherry Sorbet (VN)

