



SAMPLE MENU
2026 BRITISH GRAND PRIX

ACES FOODCRAFT **SET TASTING MENU**

Asian Pear Salad VG

Chicken Liver Parfait, Parmesan, Steamed Brioche
Mushroom Parfait, Steamed Bun VG

Aces Signature Tuna Temaco
Aces Signature Vegetable Temaco VG

Madagascan Vanilla Crème Pâtissière V
Watermelon Yuzu Umeshu VG



LABOMBE BY TRIVET RESTAURANT MENU

SAVOURY

FOR THE TABLE

Petite Lucques Olives

Infinity Sourdough with Espelette Butter

SHARING PLATES

Sea Bass Crudo with Orange Ponzu and Crispy Quinoa

Farinata with Mortadella

Farinata with Summer Leaves and Pecorino V

Trofie alla Liguria with Jersey Royals and Summer Beans V

Halibut 'Picchio-Pacchio' with White Beans and Basil

Grilled Lamb Rump with Bulgur Wheat, Baby Gem and Peas

SWEET

Hibiscus Macerated Strawberries with Goat's Curd and Sumac V

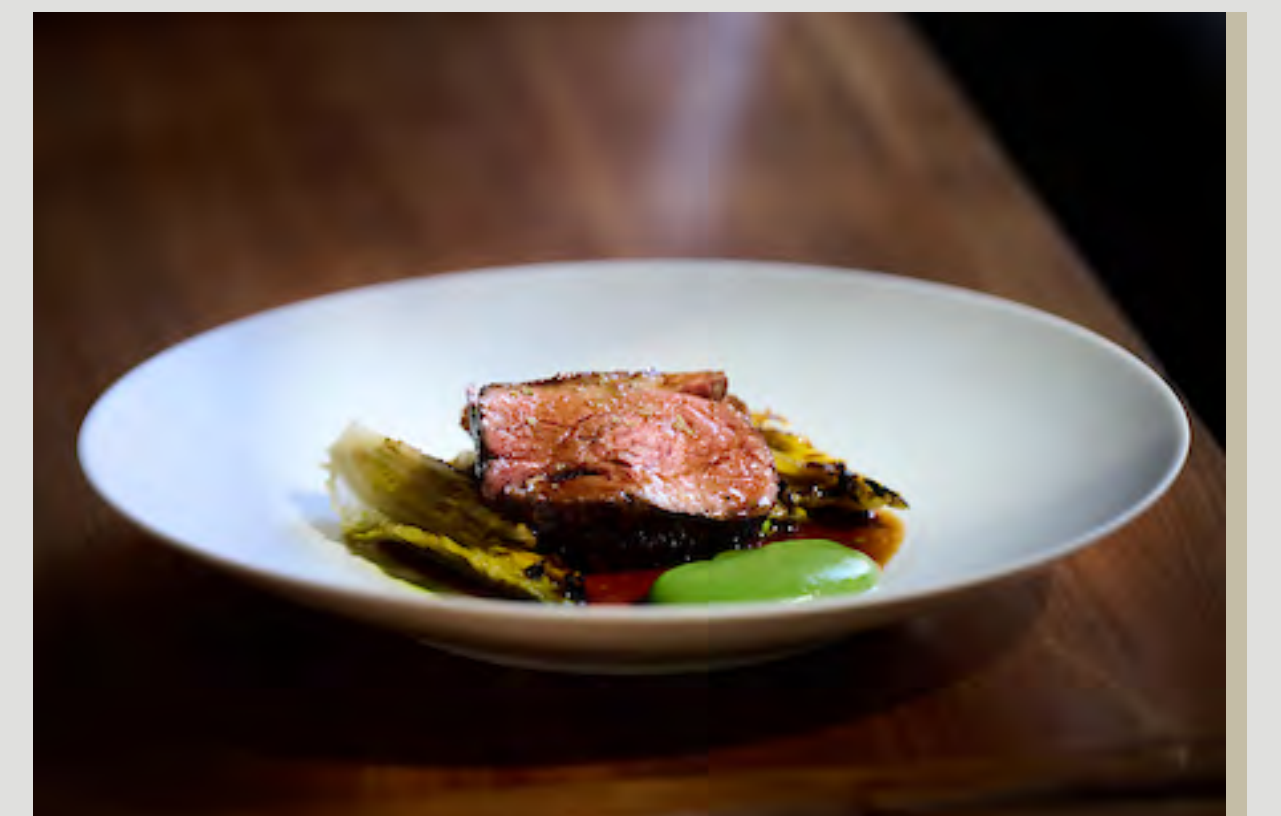
Brioche Bun with Whisky Gelato, Candied Orange and Pecans V

GELATO SUNDAES

Mango Sorbet with Maras Pepper VG

Sake Gelato with Potato Caramel and Crispy Potato V

Pistachio Gelato with Crystallised Pistachio and Cherry



FRIDAY

ROAMING MENU

BREAKFAST

COLD

Verrine of Summer Fruits
Meadowsweet Syrup

Freshly Baked Viennoiserie
Croissant, Pain au Chocolat, Pain au Raisin

Toasted Granola
Estate Dairy Yogurt, Peach Compote

HOT

English Breakfast
Cacklebean Eggs, Dry Cured Bacon, Pork Chipolata, Mushrooms, Roasted Tomato

LUNCH

SHARING SNACKS

Marinated Olives
Preserved Lemon, Coriander

Sicilian Taralli
Fennel Seed

Smoked Almonds
Sea Salt and Mignonette Pepper

ROAMING ANTIPASTI

Tempus British Charcuterie
Smoked Coppa, Bresaola, Fennel Salami, Lomo

Marinated Charred Summer Vegetables
Rosemary and Thyme VG

Alpine Burrata
Black Olive Tapenade, Sea Salt Focaccia V

PASSED SMALL PLATES

Barratierre Cucumber Salad
Melon, Sumac, Mint

Beetroot and Goat Cheese Ravioli
Walnut Pesto V

Smoked Duck
Fennel and Peach, Moscatel Vinaigrette

Miso Halibut Yakitori
Green Onion, Celeriac and Apple, Sake

SWEET

Gelato Sundae of the Day

AFTERNOON

SAVOURY BITES

Asparagus Gougère
Goat's Curd, Oregano V

Carrot Tartare Tartlet
Date Molasses, Marigold VG

BRIOCHE ROLLS

Lobster Roll
Lobster Oil Aioli, Caviar, Dill

Pastrami Roll
Russian Dressing, Smoked Pickles

Tempura Enoki Roll
Black Sesame Mayo, Basil

SWEET BITES

Strawberry & Cream
Elderflower, Honey Sponge

Malt Crèmeux
Cocoa Nib Sphere

Salted Banoffee
Vanilla Caramel

SATURDAY

ROAMING MENU

BREAKFAST

COLD

Verrine of Summer Fruits
Meadowsweet Syrup

Freshly Baked Viennoiserie
Croissant, Pain au Chocolat, Pain au Raisin

Toasted Granola
Estate Dairy Yogurt, Peach Compote

HOT

English Breakfast
Cacklebean Eggs, Dry Cured Bacon, Pork Chipolata, Mushrooms, Roasted Tomato

LUNCH

SHARING SNACKS

Marinated Olives
Preserved Lemon, Coriander

Sicilian Taralli
Fennel Seed

Smoked Almonds
Sea Salt and Mignonette Pepper

ROAMING ANTIPASTI

Tempus British Charcuterie
Smoked Coppa, Bresaola, Fennel Salami, Lomo

Marinated Charred Summer Vegetables
Rosemary and Thyme VG

Alpine Burrata
Black Olive Tapenade, Sea Salt Focaccia V

PASSED SMALL PLATES

Marinated Courgettes
Miso, Pine nuts, Citrus Zest VG

Orecchiette with 'Nduja'
Mascarpone, Lemon Pangrattato V

Colchester Crab
Preserved Lemon, Kohlrabi, White Miso

Fried Chicken Yakitori
Gochujang, Shredded Lettuce, Curry Mayo

SWEET

Gelato Sundae of the Day

AFTERNOON

SAVOURY BITES

Basil Gougère
Tomato Confit, Black Olive V

Smoked Beef Tartlet
Gochujang, Caviar

BRIOCHE ROLLS

Lobster Roll
Lobster Oil Aioli, Caviar, Dill

Pastrami Roll
Russian Dressing, Smoked Pickles

Tempura Enoki Roll
Black Sesame Mayo, Basil

SWEET BITES

Coconut Kaffir Lime Mousse
Pineapple, Tarragon

Gianduja Milk Chocolate
Roasted Hazelnut Dacquoise, Cardamom

Coffee & Anise Délice
Walnut Praline, Coffee Ganache

SUNDAY

ROAMING MENU

BREAKFAST

COLD

Verrine of Summer Fruits
Meadowsweet Syrup

Freshly Baked Viennoiserie
Croissant, Pain au Chocolat, Pain au Raisin

Toasted Granola
Estate Dairy Yogurt, Peach Compote

HOT

English Breakfast
Cacklebean Eggs, Dry Cured Bacon, Pork Chipolata, Mushrooms, Roasted Tomato

LUNCH

SHARING SNACKS

Marinated Olives
Preserved Lemon, Coriander

Sicilian Taralli
Fennel Seed

Smoked Almonds
Sea Salt and Mignonette Pepper

ROAMING ANTIPASTI

Tempus British Charcuterie
Smoked Coppa, Bresaola, Fennel Salami, Lomo

Marinated Charred Summer Vegetables
Rosemary and Thyme VG

Alpine Burrata
Black Olive Tapenade, Sea Salt Focaccia V

PASSED SMALL PLATES

Macerated Tomatoes
Shallots, Mountain Oregano VG

Asparagus and Ricotta Tortelloni
Aged Parmesan V

Barley Cured Sea Trout
Pickled Cucumber, Buttermilk, Fennel Pollen

Charred Rib of Beef Yakitori
Crispy Shallot, Black Garlic Béarnaise

SWEET

Gelato Sundae of the Day

AFTERNOON

SAVOURY BITES

Cheese Gougère
Onion Jam, Sumac V

BBQ Tuna Tartlet
Yuzu Kosho, Smoked Roe

BRIOCHE ROLLS

Lobster Roll
Lobster Oil Aioli, Caviar, Dill

Pastrami Roll
Russian Dressing, Smoked Pickles

Tempura Enoki Roll
Black Sesame Mayo, Basil

SWEET BITES

Sakura Summer Cake
Raspberry Compote, Sakura Tea

Miso Chocolate
Hazelnut Praline, Lemon

Burnt Butter Hazelnut Cake
Cognac Cream