



OCTANE TERRACE

Silverstone
HOSPITALITY

*2026 BRITISH GRAND PRIX
SAMPLE MENU*



“I find myself *willing the earth to warm up* and the sun to shine so we can *begin to grow.*”

Tommy's work celebrates the extraordinary potential of **BRITISH INGREDIENTS** and commitment to **RESPONSIBLE GROWING**, foraging, and low-impact cooking. Earning **TWO MICHELIN STARS**, as well as a Michelin green star for efforts with sustainable gastronomy.



BREAKFAST

Pork & Chorizo Breakfast Sandwich

Chicory & Bacon Jam, Roast Red Peppers, Pickled Walnut

Halloumi Breakfast Sandwich (V)

Buffaloumi Halloumi, Pickled Walnut, Pickled Chillies

LUNCH

Smoked Sausage Hot Dog

Beef Fat Onions, Nasturtium Mustard

Squash Dog (V)

Smoked Tomato Ketchup, Nasturtium Mustard

DESSERT

Mint Chocolate Chip Ice Cream Sandwich

AFTERNOON TEA

Butter Chicken Pie

Curry Sauce, Raita, Wild Garlic

Vadouvan Potato Pie (V)

Curry Sauce, Raita, Wild Garlic



VN Suitable for vegetarians
V Suitable for vegans
GF Gluten free



Kate's career spans some of **THE WORLD'S MOST DECORATED KITCHENS** – from 3-star Restaurant Frantzén in Stockholm to Restaurant AOC in Copenhagen, where she became the youngest female head chef of a two-Michelin-starred restaurant in the world.

You may also recognise her as the **2024 WINNER** of BBC's Great British Menu!

BREAKFAST

Black Pudding, Bacon & Scallop Milk Bread

Crispy Black Pudding, Glazed Bacon, Scallop-pickled Mustard Seeds, Soft Boiled Quail's Egg

Fried Egg, Smashed Avo and Summer Tomato Salsa Milk Bread (V)

LUNCH

BBQ Coconut & Lemongrass Chicken

Spicy Mango Relish, Lime Slaw, Crispy Rice, Lime Wedge

Charred Coconut and Lemongrass Cauli (V)

Spicy Mango Relish, Lime Slaw, Crispy Rice, Lime Wedge

DESSERT

Elderflower Pannacotta, Lemon Biscuit and Summer Berries

AFTERNOON TEA

Char Siu Pulled Pork Bao

Nashi Pear, Peanut Crunch, Coriander, Cucumber, Pickled Carrot and Chilli

Sticky Aubergine Bao Buns (V)

Coriander, Cucumber, Pickled Carrot and Chilli



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100% PLANT-BASED



“Sustainability is not just about the earth, the food or the ingredients – it’s about *people*, and creating a world that’s sustainable for all of us to *flourish together*.”

Kirk’s restaurant, Plates, achieved its **FIRST MICHELIN STAR** in 2025.

Kirk’s portrait: © Safia Shakarchi.



BREAKFAST

Plates Breakfast Bowl (VN)

Overnight Ancient Grains, Medicinal Nut Butter, Fresh Fruits and Crunchy Granola

LUNCH

Crispy Lion’s Mane Bun (VN)

Kewpie Mayo, Kimchi and Crispy Rice

DESSERT

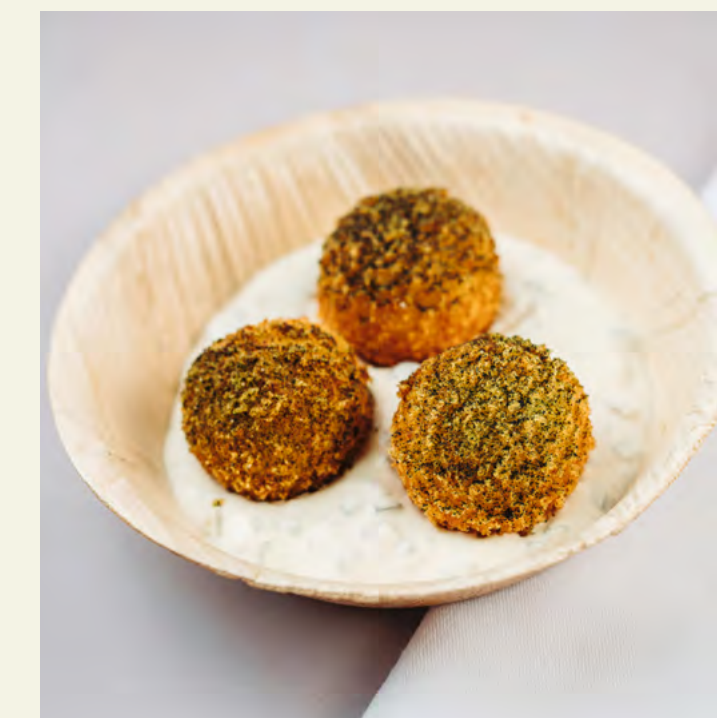
Chocolate Cream, Sour Cherry, Toasted Macadamia and Vanilla Mouse (VN)

AFTERNOON TEA

Potato Croquettes (VN)

Jalapeno Tartar Sauce and Lemon

Raw Cacao Fruit ‘n’ Nut Bars (VN)



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Angela Hartnett, MBE, is one of the UK's **MOST LOVED** chefs and restaurateurs, known for her **SOPHISTICATED YET SIMPLE**, Italy-inspired cooking.

LUNCH

Rigatoni with Spicy Sausage and English Pea Ragu

Aged Parmesan

Rigatoni with English Pea and Lemon Pesto (V)

Aged Parmesan

DESSERT

Apricot and Frangipane Tart

Vanilla cream

AFTERNOON TEA

Free Range Pork Sausage Roll

Sea Salt and Fennel Crust



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“It’s not about recreating the classics, it’s *our exploration* into craft, cuisine and table culture.”

Using select Chinese and British produce and ingredients, dishes are created to **CELEBRATE HIS PRIDE IN CHINA’S GASTRONOMIC HERITAGE** and the myriad flavours found within its 14 international borders.

Andrew's portrait: © Jutta Klee.

LUNCH

Beef Fried Rice

Seared Bavette and Chilli Celtuce Relish

Egg noodles (V)

Shallot Soy Dressing, Bean Sprouts and Spring Onion



DESSERT

Mango, Cream Cheese, Pomelo and Chilli Lime Salt

AFTERNOON TEA

Macanese Egg Tart

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