



THE CHAMPIONS' ROOM





THE
CHAMPIONS'
ROOM



Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.

AMUSE

SWEETCORN PANNA COTTA WITH SUN-BLUSHED TOMATO AND GRANNY SMITH CRISP

STARTERS

SEVERN AND WYE SMOKED COD
Pea shoots, mint and Thai dressing

MARINADED SEA TROUT WITH CRAB
Herb salad with a pickled ginger and lemon dressing

POTTED GAMMON
Caramelised pineapple salsa and crostini

TOMATO AND BASIL TERRINE
Mozzarella, avocado mousse, ciabatta and Parmesan crisp

MAINS

GLAZED ISLE OF GIGHA HALIBUT
Verjuice sauce and aniseed crunchy grapes, artichoke purée and buttered carrots

LANCASHIRE BEEF FILLET WITH THYME RED WINE SAUCE RAVIOLI
Spinach purée, peas, courgette, radish, soya beans and Parisienne potatoes

DOUBLE BAKED MONTGOMERY CHEDDAR CHEESE SOUFFLÉ
Confit of baby leeks with grain mustard and English garden peas

FROM THE SEAFOOD BAR

FRUITS DE MER
Tuna and sea trout ceviche with caviar, king prawns, Lyme Bay crab, octopus and round clam salad with lemon dressing, crayfish cocktail and lobster* served with potato salad and dressed summer leaves

*Sourced from the Marine Stewardship Council who regulate and certify sustainable seafood

DESSERTS

KENTISH ROASTED STRAWBERRIES WITH A STRAWBERRY MOUSSE
Dandelion and burdock jelly, dehydrated wild strawberries and strawberry ice cream

SALTED CHOCOLATE BAR
Coffee mousse and rum crème fraîche

GOOSEBERRY FOOL COMPOTE
Micro mint and cream

FROM THE CHEESE TABLE

SELECTION OF BRITISH ARTISAN CHEESES
Thomas Hoe Red Leicester, Dorset Blue Vinny, Sharpham Elmhirst, Blanche Goat's Cheese and Montgomery Cheddar served with truffle honey, fig ball, pear, damson and caramelised apple jellies

AFTERNOON TEA

RECEPTION SANDWICHES

Roasted chicken salad with rosemary mayonnaise
Gammon ham and West Country cheddar
Prawn with lemon mayonnaise
Free-range egg and watercress

DEVON FRUIT AND PLAIN SCONES

Strawberry jam
Cornish clotted cream

SELECTION OF AFTERNOON TEA PASTRIES

Lavender éclair
Colours of Wimbledon Battenberg
Chocolate Pont Neuf
Berry meringue
Lemon cupcake

KENTISH STRAWBERRIES AND RASPBERRIES

Double cream

INDIAN TEA AND HERBAL INFUSIONS

WINE LIST

ON ARRIVAL

Bin

LANSON EXTRA AGE BRUT – MULTI VINTAGE ABV 12.5%

PIMM’S NO.1 CUP

11 **LANSON ‘PERFECT SERVE’ COCKTAIL**

THE 30-LOVE

Served in an elderflower coated champagne flute finished off with a lemon twist to enhance the citrus notes.

LANSON MÛRE

Sweet, bold, rich and bright with layers of blackberry flavour.

67 **PIMM’S MULE**

A refreshing twist on the classic mule cocktail made with Pimm’s No.6 Vodka Cup, ginger ale, a splash of lime and mint.

WITH LUNCH

WHITE

57 **FORGE CELLARS RIESLING 2015 – USA ABV 12.5%**

When Louis Barroul, owner of Château Saint Cosme in the Rhone, wanted to start a new wine adventure, his journey took him to Finger Lakes in New York state. The unique, cool-climate terroir he found there was irresistible and so Louis and two like minded friends decided to make the best Riesling and Pinot Noir possible. The unusual landscape of the Finger Lakes is hundreds of thousands of years old – painstakingly carved out by wave after wave of glaciers. The lakes create a microclimate that helps mitigate the winter cold and creates a light breeze to cool down summer days. This wine is smooth and aromatic with flavours of apricot, key lime and nectarine. Medium-bodied, with a crisp, long finish.

58 **HUIA SAUVIGNON BLANC 2016 – NEW ZEALAND ABV 13%**

Established in 1996 after Claire and Mike Allan had done their time winemaking both in Champagne and elsewhere in Marlborough, Huia has quickly gone on to become synonymous with quality aromatic whites. Organic and biodynamic in practice, they have vines in some of the best sites along the Wairau Valley. This wine shows a good aromatic intensity with bright herbaceous and floral notes, gooseberry and lime. It is layered with flavours ranging from guava, melon, gooseberry and lime zest. This uplifting Sauvignon shows an excellent length and depth on the palate.

27 **CHABLIS 1ER CRU CÔTE DE LÉCHET DOMAINE JEAN DEFAIX 2015 – FRANCE ABV 12.5%**

This wine comes from the top vineyards in Chablis and made by the celebrated producer Daniel Dampé. A complex and steely character, with aromas of fresh stone fruits and lingering citrus finish.

30 **PULIGNY MONTRACHET VIELLES VIGNES DOMAINE ALAIN CHAVY 2014 – FRANCE ABV 13.5%**

Brothers Alain and Jean-Louis work tirelessly on their top site in Puligny to create a complex, elegant wine, with flavours of ripe apples and Amalfi lemon.

RED

- 37

PASARISA PATAGONIA MERLOT 2016 – ARGENTINA
ABV 14%

From a new range of wines, showcasing some of the most exciting regions in Argentina, this Merlot has flavours and aromas of ripe bramble fruit and a complex savoury character.
- 59

CHÂTEAU TOUR PIBRAN PAUILLAC 2011 – FRANCE
ABV 13%

With all the hype surrounding top class Bordeaux, few Pauillac Château get to fly under the radar but Pibran is one of them. This fact is all the more surprising given that the owners are AXA Millesime and the wine is made by the great Jean-Rene Matignon at Château Pichon-Baron. Classic smoky red and black berries on the nose and a palate of cherries, plums, cedar and tobacco with juicy tannins.
- 60

DOMAINE TAUPENOT-MERME GEVREY CHAMBERTIN 2011 – FRANCE ABV 13%

The domaine is now run by Romain Taupenot, aided by his sister Virginie; they are the seventh generation of Côte de Nuits-based Taupenots, though the domaine also includes, since 2003, the vineyards of the St-Romain branch of the family. Though not certified, the domain has been organic since 2002. From vines of over 55 years of age, this is a, full-natured wines with dark fruits and a touch of black pepper. A moreish blackberry and spice fruit character dominates the long, fine finish.
- 44

MORGON MARCEL LAPIERRE 2015 – FRANCE ABV 12.5%

Marcel Lapierre was a leading light in France's natural wine movement until his untimely death in 2010. Bursting with cherry, liquorice and violet this is a fresh and exciting wine.

ROSÉ

- 49

CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ 2016 – FRANCE ABV 13.5%

Made by Patrick Léon who used to make the wine at Château Mouton-Rothschild and Opus One. This wine is pale salmon in colour, delicate and fresh with plenty of crisp strawberry fruit and a long finish.

DESSERT

- 61

VIETTI CASCINETTA MOSCATO D'ASTI 2015 – ITALY
ABV 5%

The number one ranked producer in Piemonte, who has pioneered wine making in the region, Vietti wines are iconic. Vietti produce a range of stunning wines, but one that really stands out is their Moscato d'Asti. Characterised by an abv of only 5% and a slight spritz on the palate. Packed with complex, fresh citrus fruits, good acidity and balance, it is the perfect light summer dessert wine.

BADOIT SPARKLING MINERAL WATER
750ml

EVIAN STILL MINERAL WATER
750ml

£245.00 PER PERSON
A 10% optional gratuity will be added to the bill

