



THE  
COURTSIDE





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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.



## ALBERT ROUX OBE

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Albert Roux OBE is simply one of the most influential and revered chefs in the world. Known as the 'godfather of gastronomy', Roux was responsible for opening the first Michelin starred restaurant in London, Le Gavroche, and for being the inspiration behind the Roux Scholarship, training top names in cuisine including Marco Pierre White, Gordon Ramsay and Marcus Wareing.

We are extremely proud of our association with Albert Roux OBE and are delighted that he has designed some signature dishes for our Courtside Restaurant menu at this year's Championships.



## TOM AIKENS

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Tom Aikens is one of the UK's most acclaimed and inspirational chefs, owing to his innovative style and creative interpretation of modern French cuisine.

Having worked in Michelin starred restaurants in London, Tom moved to France, gaining inspiration and invaluable knowledge cooking with Joël Robuchon in Paris, and Gérard Boyer in Reims. Tom returned to the UK as Head Chef at Pied

à Terre, becoming the youngest British chef ever awarded two Michelin stars.

In 2003 Tom opened his eponymous restaurant in Chelsea. The restaurant upheld culinary excellence in a refreshingly relaxed setting with friendly and knowledgeable service. The restaurant was awarded one Michelin star. He went on to open the brasserie-style Tom's Kitchen in 2006. Tom now has restaurants in London, Istanbul, Dubai and Hong Kong.



## BRYN WILLIAMS

Hailing from Denbigh in North Wales, Bryn's love for cooking began when he started working at his local bakery. Since that humble beginning, Bryn has worked in some of the most prestigious kitchens in London and with some of the world's most stellar chefs.

In 1997 he began work under Marco Pierre White at The Criterion, then went on to work under Michel Roux Jr. at Le Gavroche for

three years, he became Senior-Sous at The Orrery and then moved to open Galvin at Windows with Chris Galvin, before opening Odette's in Primrose Hill, London for Vince Power in 2006, and taking over as Chef-Patron in 2008.

Still Chef-Patron of Odette's, Bryn launched his own series on S4C, Cegin Bryn (Bryn's Kitchen), and has cooked for the Queen's birthday banquet as part of the Great British Menu.



## MARTIN WISHART

Martin trained under such renowned chefs as Albert Roux, Michel Roux Jr., Marco Pierre White, Nick Nairn, and John Burton-Race. Since opening his eponymous restaurant in Edinburgh's port of Leith in 1999, Martin Wishart has firmly established himself as one of the UK's most highly respected chefs, currently holding a Michelin star in two restaurants.

Following the success of his Edinburgh restaurant, Martin established a sister restaurant at Cameron House Hotel in Loch Lomond, which in turn received a Michelin star in 2011. His most recent venture is The Honours, a contemporary brasserie in the heart of Edinburgh's New Town.

In addition, Martin heads up a highly-respected Cook School, located just a short distance from his Leith restaurant, co-ordinates private events under the Wishart's Dining moniker and regularly contributes to the Glasgow Herald newspaper.

## TO START

### BRYN WILLIAMS' LYME BAY CRAB

Compressed watermelon, avocado, fennel and chilli

### TOM AIKENS' CHICKEN LIVER PARFAIT AND RILLETTES

Fresh peas

### TOMATO AND BASIL TERRINE

Mozzarella, avocado mousse, ciabatta and Parmesan crisp

## MAIN COURSE

### SERVED HOT

#### PAN-FRIED COD

Garden peas and rocket soup, crispy pancetta and parsley pesto

#### MARTIN WISHART'S TAGINE OF CAMBRIAN MOUNTAIN LAMB

Apricot and almond cous cous

#### BRYN WILLIAMS' SPRING VEGETABLE TART

Mint and spring salad

### ENHANCE YOUR MAIN COURSE

#### CHARGRILLED RIB-EYE WEST COUNTRY STEAK WITH SALSA VERDE

£6.00

Mange tout, asparagus and bean salad with rocket and lemon oil

### SERVED COLD

#### ALBERT ROUX'S SLOW COOKED SEA TROUT

Sorrel pesto and oven baked heirloom tomato salad

#### TOM AIKENS' CORONATION CHICKEN

Butterhead lettuce and toasted almonds

### ENHANCE YOUR MAIN COURSE

#### ALBERT ROUX'S LOBSTER BOIS BOUDRAN \*

£10.00

Potato celery salad

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

## DESSERTS

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### KENTISH STRAWBERRIES AND BLACKBERRIES

Cornish clotted cream

### ALBERT ROUX'S LEMON TART

Kentish raspberries

### CHOCOLATE CHILLI TART

Coconut ice cream

## ENHANCE YOUR DESSERT

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### SELECTION OF BRITISH ARTISAN CHEESES

£3.50

Westcombe Cheddar, Croxton Manor Brie and Yorkshire Blue Farmhouse cheeses served with chutneys and oat biscuits

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### FRESHLY BREWED LAVAZZA COFFEE

### BOTTLE OF EVIAN WATER FOR COURT

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### £76.50 PER PERSON

A 10% optional gratuity will be added to the bill

## WINE LIST

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### CHAMPAGNE

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| 1  | <b>LANSON BLACK LABEL BRUT NV ABV 12.5%</b>  | £82.00  |
| 53 | <b>LANSON BLACK LABEL BRUT NV - HALF BOTTLE ABV 12.5%</b>  | £42.00  |
| 55 | <b>LANSON BLACK LABEL BRUT NV - 20CL ABV 12.5%</b>   | £21.50  |
|    | <i>By the glass</i>  | £18.50  |
|    | Mouth-watering and uplifting, it's great as an aperitif. Black Label's fresh aromas combine the impression of vitality and spring-time scents, together with hints of toast and honey.   |         |
| 2  | <b>LANSON GREEN LABEL ORGANIC BRUT NV - ABV 12.5%</b>  | £86.00  |
|    | Produced using organic grapes grown exclusively on an estate vineyard in the heart of the Marne Valley, this newly launched Champagne from Lanson has the fragrance of apricot and grapefruit with underlying notes of exotic spices. On the palate there are notes of exotic fruits such as pomegranate and papaya developing into a long and spicy finish. |         |
| 3  | <b>LANSON ROSÉ LABEL BRUT NV ABV 12.5%</b>   | £89.50  |
| 54 | <b>LANSON ROSÉ LABEL BRUT NV - HALF BOTTLE ABV 12.5%</b>   | £44.00  |
| 56 | <b>LANSON ROSÉ LABEL BRUT NV - 20CL ABV 12.5%</b>  | £23.50  |
|    | Pale salmon colour and a taste of fresh, succulent summer berries make it a perfect accompaniment for summer. Aromas of roses and fruit predominate, with discrete notes of red berries.   |         |
| 4  | <b>LANSON WHITE LABEL SEC NV ABV 12.5%</b>   | £89.50  |
|    | <i>By the glass</i>  | £19.50  |
|    | Uniquely crafted for an exceptional sublime softer taste, flavours of white fruit develop, grow and contribute to the persistent sensation. The finish, with a soft chalk-minerality and freshness, gives the seal of the Lanson signature.  |         |
| 5  | <b>LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5%</b>   | £105.00 |
|    | Vibrant, straw colour yellow with fine bubbles. Aromas of fig, winter pear and honey combine with notes of brioche. Full-bodied complexity, balanced with finesse and freshness.   |         |
| 6  | <b>LANSON EXTRA AGE ROSÉ BRUT - MULTI VINTAGE ABV 12.5%</b>  | £131.00 |
|    | Offering a salmon pink, coppery robe enlivened by a myriad of fine bubbles. The fragrances of red berries and sweetmeats are dominated by the aroma of strawberry jam.   |         |
| 7  | <b>LANSON EXTRA AGE BLANC DE BLANCS BRUT - MULTI VINTAGE ABV 12.5%</b>   | £131.00 |
|    | Fresh aromas of white flowers, hawthorne and lime blossom together with gentle pear and white peach flavours. There is a delicate hint of brioche too.   |         |

## COCKTAILS

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- 11 **LANSON 'PERFECT SERVE' COCKTAIL**  
Using their delicious Lanson White Label Champagne why not try a 'Perfect Serve' Champagne Elderflower or Blackberry Champagne Cocktail?
- THE 30-LOVE** £20.00  
Served in an elderflower coated champagne flute finished off with a lemon twist to enhance the citrus notes.
- LANSON MÛRE** £20.00  
Sweet, bold, rich and bright with layers of blackberry flavour.
- 67 **PIMM'S MULE** £9.00  
A refreshing twist on the classic mule cocktail made with Pimm's No.6 Vodka Cup, ginger ale, a splash of lime and mint.

## WHITE

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- 13 **VALDIVIESO SAUVIGNON BLANC 2016 - CHILE ABV 12.5%** £22.00  
*By the glass - 175ml* £5.80  
*By the carafe - 500ml* £14.50  
From the cool coastal Lontune valley, this Sauvignon Blanc has classic fresh citrus and gooseberry aromas, with a steely mineral and refreshing lime finish.
- 14 **MARMORA VERMENTINO DI SARDEGNA 2016 - ITALY ABV 12.5%** £28.00  
*By the glass - 175ml* £7.20  
*By the carafe - 500ml* £18.50  
An up and coming wine region - with influences from France and Italy, Sardinian Vermentino offers a rich bouquet of blossom, and fresh zesty fruits with a nutty mineral finish.
- 15 **CAP CETTE PICPOUL DE PINET 2016 - FRANCE ABV 12.5%** £30.00  
*By the glass - 175ml* £7.70  
*By the carafe - 500ml* £20.00  
Made from the Picpoul grape, this is a very easy drinking dry white wine with apple and pear flavours.
- 18 **TOKOMARU BAY SAUVIGNON BLANC 2016 - NEW ZEALAND ABV 12.5%** £34.00  
A fresh white wine with flavours of ripe melon, crisp citrus and zingy gooseberry.
- 21 **JOURNEY'S END HAYSTACK CHARDONNAY 2016 - SOUTH AFRICA ABV 13%** £37.50  
From the most southerly and easterly spot in Stellenbosch where the grapes are treated to cooling influences from the mountains and ocean, this is a fresh, vibrant and citrus led wine.

- 23 **MONTE DE SARACCO GAVI DE GAVI DOCG 2016 - ITALY ABV 12.5%** £38.00  
Coming from some of the best vineyard sites on the hills surrounding the city of Gavi, this vibrant wine shows notes of citrus and white flowers leading into rich and ripe peachy finish.
- 24 **SANCERRE BLANC LE MANOIR ANDRÉ NEVEU 2015 - FRANCE ABV 12.5%** £42.00  
Valerie and Thomas Dezat produce a full and elegant style of Sancerre with plenty of Sauvignon Blanc fruit character, it has a herbaceous, citrus nose and flavours of crisp green apple.
- 25 **BOLNEY ESTATE PINOT GRIS 2016 - ENGLAND ABV 11%** £49.00  
The Bolney Estate, established in 1972, now spans 39 acres. This refreshingly zesty wine has fragrant aromas of elderflower, jasmine and pear.
- 26 **POUILLY FUMÉ LES BERTHIERS CLAUDE MICHOT 2015 - FRANCE ABV 12.5%** £49.50  
The wine from Claude Michot is restrained and elegant with understated green apple and lime fruit with hints of flint and smoke on the finish.
- 27 **CHABLIS 1ER CRU CÔTE DE LÉCHET DOMAINE JEAN DEFAIX 2015 - FRANCE ABV 12.5%** £58.00  
This wine comes from the top vineyards in Chablis and made by the celebrated producer Daniel Damppt. A complex and steely character, with aromas of fresh stone fruits and lingering citrus finish.
- 28 **CLOUDY BAY SAUVIGNON BLANC 2016 - NEW ZEALAND ABV 13.5%** £69.00  
The original and iconic Sauvignon Blanc, bursting with exotic flavours of passion fruit, lime and gooseberry.
- 29 **NUITON-BEAUNOY MEURSAULT 2014 - FRANCE ABV 13%** £75.00  
Rich and opulent, this wine offers juicy peaches, toasty vanilla oak, with a citrus twist and a toasted hazelnut finish.
- 30 **PULIGNY MONTRACHET VIELLES VIGNES DOMAINE ALAIN CHAVY 2014 - FRANCE ABV 13.5%** £84.00  
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

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- 31 **VALDIVIESO CABERNET SAUVIGNON 2014 - CHILE ABV 13.5%** £22.00  
*By the glass - 175ml* £5.80  
*By the carafe - 500ml* £14.50  
This Cabernet Sauvignon encapsulates all the characteristics Chile is famed for. Rich, vibrant and deep with their flavours of blackberry and blackcurrant and subtle hints of mocha and vanilla.
- 32 **FINCA LA ESTACADA TEMPRANILLO 6 MESAS EN BARRICA 2015 - SPAIN ABV 13.5%** £28.00  
*By the glass - 175ml* £7.20  
*By the carafe - 500ml* £18.50  
25 year old vines handled carefully before six months in a mixture of French and American oak, this Tempranillo has powerful bramble and blackberry notes with supple tannins and a ripe fruit finish.
- 33 **VALDIVIESO PINOT NOIR 2015 - CHILE ABV 14.5%** £30.50  
*By the glass - 175ml* £7.70  
*By the carafe - 500ml* £20.00  
From a region renowned for its big, clear skies, warm days and cool evenings this Pinot Noir has a smooth, glossy texture and bursts with Morello cherry and raspberry flavours.
- 34 **VALPOLICELLA CLASSICO NICOLIS 2015 - ITALY ABV 13%** £34.00  
The Nicolis family produce wines from the oldest and most prestigious land in the region. Flavours of ripe cherry and plum, with perfume and spice give a long and complex finish.
- 35 **MOUNT LANGI GHIRAN BILLI BILLI SHIRAZ 2013 - AUSTRALIA ABV 13.5%** £32.00  
This wine comes from one of the most isolated estates in Australia. A rich and exciting Shiraz, full of forest fruits, warm Christmas cake spice and a velvety mouthfeel.
- 37 **PASARISA PATAGONIA MERLOT 2016 - ARGENTINA ABV 14%** £38.00  
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.
- 38 **CROZES HERMITAGE ROUGE LES JALETS PAUL JABOULET AÎNÉ 2014 - FRANCE ABV 13%** £40.00  
This wine offers fresh red berries and liquorice flavours from the Syrah grape, in its original home. Look out for the twist of black pepper on the finish.
- 39 **FLEURIE MILLESIME CAVE DE FLEURIE 2015 - FRANCE ABV 13%** £40.00  
This light, fresh and fruity wine comes from a cooperative dating back to the First World War. It is light and fresh with lots of juicy strawberry flavours.
- 41 **A TO Z OREGON PINOT NOIR 2014 - USA ABV 13.5%** £47.00  
This cool climate Pinot Noir leads with aromas of fresh and juicy raspberry and cherry. On the palate, it shows red fruits, and blueberry jam, with ripe tannins, and complex notes of spice and cigar box.
- 42 **CHÂTEAU VIRAMIÈRE ST EMILION GRAND CRU 2012 - FRANCE ABV 13.5%** £52.00  
A rich, powerful claret from the St Emilion area of Bordeaux, full of ripe red fruits entangled in delicate vanilla notes.

- 43 **VIEUX CHEVALIER CHÂTEAUNEUF DU PAPE 2014 - FRANCE ABV 14%** £53.00  
This deep coloured red wine is complex and elegant with aromas of redcurrants, red cherries, black cherries and spicy overtones such as lavender, thyme and rosemary.
- 44 **MORGON MARCEL LAPIERRE 2015 - FRANCE ABV 12.5%** £58.00  
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.
- 45 **MAGARI IGT TOSCANA GAJA TOSCANA 2015 - ITALY ABV 14.5%** £64.00  
This wine has all the power and velvety lushness that Gaja wines are known for. It is rich and soft with perfumes of Mediterranean herbs and ripe fruit.
- 46 **GEVREY CHAMBERTAIN BENOIT STEHLEY DOMAINE LIGNIER 2014 - FRANCE ABV 12.5%** £70.00  
This wine is powerful and structured with a beautiful colour and an intense nose of blackcurrant and small red and black fruits. It has a good balance between firm tannins and soft ripe fruit.

## ROSÉ

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- 47 **VALDIVIESO ROSÉ 2016 - CHILE ABV 12%** £22.00  
*By the glass - 175ml* £5.80  
Lovely sweet aromas of strawberries and raspberries. Refreshing on the palate, with a crisp acidity which balances the ripe fruit flavours.
- 48 **MAROTTI CAMPI LACRIME ROSATO IGT MARCHE 2016 - ITALY ABV 12.5%** £32.00  
This rosé is made from the local Lacrima grape, and is bursting with aromas and flavours of rose petals, violets and fresh red fruit.
- 52 **CŒUR DE ROSÉ RESERVE, CÔTES DE PROVENCE 2015 - FRANCE ABV 13.5%** £45.00  
Clear, elegant robe, with a floral nose with subtle notes of red berries. The palate is fresh and tender with hints of citrus. Provençal and Mediterranean cuisine from its native region pair beautifully with this wine. It is the perfect partner to sushi and other Asian cuisine as well as grilled fishes and meats, fresh salads and more. Enjoy this wine from aperitifs through to dessert.

## DESSERT

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- 50 **ROYAL TOKAJI LATE HARVEST 2015 (50CL) - HUNGARY ABV 12.5%** £30.00  
This wine is called Late Harvest because the grapes are picked later when they are riper and sweeter. Elegant and fresh with honeyed undertones and a clean floral finish.
- 51 **STRATUS ICE WINE 2015 (37.5CL) - CANADA ABV 14.5%** £48.00  
From the most challenging circumstances comes this incredible wine. Amazingly zesty lime and grapefruit flavours, mixed with opulent honey and ripe stone fruit.

## SPIRITS, BEERS AND SOFT DRINKS

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|---|--------|
| <b>SPIRITS</b><br>per measure                     | £3.10  |
| <b>PIMM'S NO.1 CUP</b><br>per glass               | £6.50  |
| <b>PIMM'S NO.1 CUP</b><br>per large glass         | £8.50  |
| <b>PIMM'S NO.1 CUP</b><br>per jug                 | £25.70 |
| <b>STELLA ARTOIS</b><br>330ml abv 4.8%            | £4.70  |
| <b>STELLA ARTOIS CIDRE</b><br>568ml abv 4.5%      | £5.40  |
| <b>STELLA ARTOIS CIDRE PEAR</b><br>568ml abv 4.5% | £5.40  |
| <b>BECK'S</b><br>275ml abv 4.8%                   | £4.70  |
| <b>GOOSE ISLAND HONKERS</b><br>355ml abv 4.2%     | £5.20  |
| <b>CAMDEN PALE ALE</b><br>330ml abv 4.0%          | £5.20  |
| <b>CAMDEN GENTLEMEN'S WIT</b><br>330ml abv 4.3%   | £5.20  |
| <b>BECK'S BLUE</b><br>275ml                       | £3.70  |
| <b>MIXERS</b><br>200ml                            | £2.00  |
| <b>LONDON ESSENCE MIXERS</b><br>200ml             | £2.30  |
| <b>EVIAN STILL MINERAL WATER</b><br>750ml         | £5.20  |
| <b>BADOIT SPARKLING MINERAL WATER</b><br>750ml    | £5.20  |
| <b>PEPSI AND PEPSI DIET</b><br>200ml              | £2.10  |
| <b>DALSTON'S STRAWBERRYADE</b><br>330ml           | £3.00  |
| <b>BELVOIR GINGER BEER PRESSE</b><br>25cl         | £3.00  |
| <b>BELVOIR CUCUMBER AND MINT PRESSE</b><br>25cl   | £3.00  |
| <b>FOLKINGTONS ELDERFLOWER PRESSE</b><br>250ml    | £3.00  |
| <b>FOLKINGTONS CLOUDY PEAR JUICE</b><br>250ml     | £3.00  |

