

THE RENSHAW





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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.

TO START

SMOKED TROUT

Avocado mousse, tomato salsa and black sesame with rye bread

PRESSED CHICKEN AND TARRAGON

Orange and bitter leaf salad, orange jelly and sourdough wafer

BEETROOT, RHUBARB AND SHEPHERD'S PURSE CHEESE Honeyed walnuts and ginger syrup

MAIN COURSE

SERVED HOT

POACHED COD WITH A BURFORD BROWN POACHED EGG Buttered Lincolnshire potatoes, spinach, green beans and

roasted vine tomatoes with a chive butter sauce

FILLET OF CAMBRIAN MOUNTAIN LAMB WITH CRISPY BRAISED SHOULDER

Pea purée, morel mushrooms, Vale of Evesham asparagus, rosemary pesto and a red wine sauce

WILD MUSHROOM OPEN LASAGNE

Thyme roasted butternut, tempura sage leaves and almond cream

SERVED COLD

HALF LOBSTER* WITH A TOMATO, HERB AND SHERRY DRESSING

New potato and shallot salad and Wimbledon salad

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

£10.00

BURRATA Vale of Evesham asparagus, heritage tomatoes, soya beans and truffle dressing

DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES Cornish clotted cream

CHOCOLATE CHILLI TART Vanilla cream and pistachio crumb

GOOSEBERRY FOOL COMPOTE Micro mint and cream

FRESHLY BREWED LAVAZZA COFFEE

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 CREAM

INDIAN TEA AND HERBAL INFUSIONS

WINE LIST

ON ARRIVAL

Bin

1 LANSON BLACK LABEL BRUT NV ABV 12.5% PIMM'S NO.1 CUP

WITH LUNCH

26 POUILLY FUMÉ LES BERTHIERS CLAUDE MICHOT 2015 -FRANCE ABV 12.5%

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.

39 FLEURIE MILLESIME CAVE DE FLEURIE 2015 - FRANCE ABV 13%

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.

52 CŒUR DE ROSÉ RESERVE, CÔTES DE PROVENCE 2015 -FRANCE ABV 13.5%

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 WINE

50 ROYAL TOKAJI LATE HARVEST 2015 (50CL) - HUNGARY ABV 12.5%

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.

ENHANCE YOUR EXPERIENCE

| | Pi | er Bottle |
|----|---|-----------|
| C⊦ | IAMPAGNE | |
| 1 | LANSON BLACK LABEL BRUT NV ABV 12.5% 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. | £82.00 |
| 2 | LANSON GREEN LABEL ORGANIC BRUT NV – ABV 12.5% 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. | £86.00 |
| 3 | LANSON ROSÉ LABEL BRUT NV ABV 12.5% 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. | £89.50 |
| 4 | LANSON WHITE LABEL SEC NV ABV 12.5% 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. | £89.50 |
| 5 | LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5% 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. | £105.00 |
| 6 | LANSON EXTRA AGE ROSÉ BRUT - MULTI VINTAGE ABV 12.5% 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. | £131.00 |
| 7 | LANSON EXTRA AGE BLANC DE BLANCS BRUT – MULTI VINTAGE ABV 12.5% Fresh aromas of white flowers, hawthorne and lime blossom together with gentle pear and white peach | £131.00 |

flavours. There's a delicate hint of brioche too.

WHITE

| 25 | BOLNEY ESTATE PINOT GRIS 2016 - ENGLAND ABV 11% The Bolney Estate, established in 1972, now spans 39 acres. This refreshingly zesty wine has fragrant aromas of elderflower, jasmine and pear. | £8.50 |
|----|--|------------------|
| 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 Dampt. A complex and steely character, with aromas of fresh stone fruits and lingering citrus finish. | £10.00 |
| 28 | CLOUDY BAY SAUVIGNON BLANC 2016 - NEW ZEALAND ABV 13.5% The original and iconic Sauvignon Blanc, bursting with exotic flavours of passion fruit, lime and gooseberry. | £19.50 |
| 29 | NUITON-BEAUNOY MEURSAULT 2014 – FRANCE ABV 13% Rich and opulent, this wine offers juicy peaches, toasty vanilla oak, with a citrus twist and a toasted hazelnut finish. | £25.50 |
| 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. | £34.50 |
| RE | D | |
| 38 | CROZES HERMITAGE ROUGE LES JALETS PAUL JABOULET AÎNÉ 2014 - FRANCE ABV 13% 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. | £5.00 |
| 40 | CATENA MALBEC 2015 - ARGENTINA ABV 14% From the Mendoza family this wine is rich and lush on the palate, with concentrated black cherry and redcurrant fruit flavours layered with sweet spices, tobacco and a touch of leather. | £5.00 |
| 41 | A TO Z OREGON PINOT NOIR 2014 - USA ABV 13.5% 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 earmely pates of arises and eight hav. | £10.00 |
| 47 | and complex notes of spice and cigar box. | |
| 43 | VIEUX CHEVALIER CHÂTEAUNEUF DU PAPE 2014 - FRANCE ABV 14% 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. | £13.00 |
| 43 | VIEUX CHEVALIER CHÂTEAUNEUF DU PAPE 2014 - FRANCE ABV 14% This deep coloured red wine is complex and elegant with aromas of redcurrants, red cherries, black cherries and spicy overtones such as lavender, thyme | £13.00 £15.00 |

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.

ROSÉ

| 49 | CHÂTEAU D'ESCLANS WHISPERING ANGEL ROSÉ 2016 – FRANCE ABV 13.5% | £15.00 |
|----|--|--------|
| | 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. | |

EVIAN STILL MINERAL WATER 750ml BADOIT SPARKLING MINERAL WATER 750ml

A COMPLIMENTARY COPY OF THE OFFICIAL WIMBLEDON PROGRAMME

BOTTLE OF EVIAN WATER TO TAKE ON COURT

£168.00 PER PERSON A 10% optional gratuity will be added to the bill

