



THE
RENSHAW
at
WIMBLEDON

WEEK 1

TO START

CUTTLEFISH SALAD

Plum tomatoes, snow peas and herb salad

BLACK COOMBE AIR-DRIED HAM, MINTED MELON AND HERITAGE TOMATO

SWEET AND SOUR VEGETABLES

Herb and blue cheese crumble

SERVED HOT

SALTED COD WITH CRUSHED POTATOES AND CHORIZO

Tomato and thyme vinaigrette

GRILLED LANCASHIRE BEEF FILLET WITH CAULIFLOWER PURÉE

Celery and English garden peas

PURPLE SPROUTING BROCCOLI

Poached Burford Brown egg, cauliflower and roasted hazelnuts

SERVED COLD

BURRATA WITH HERITAGE TOMATO AND BEETROOT SALAD

Beetroot gel, ciabatta tuile, toasted pumpkin seeds and basil emulsion

ENHANCE YOUR MAIN COURSE

HALF LOBSTER WITH A TOMATO, HERB AND SHERRY DRESSING

New potato and shallot salad and Wimbledon salad

£10.00

DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES

Cornish clotted cream

DARK CHOCOLATE AND PASSION FRUIT TART

Oat crumble and passion fruit sorbet

PEAR MOUSSE

Honeycomb, pear gel and raspberries

£197.45 per person

Price includes a 10% optional gratuity

All our fish & seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.

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.



THE
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WEEK 2

STARTERS

RED MULLET WITH EVESHAM ASPARAGUS
Pea purée, gin and lemon dressing

PRESSED HAM HOCK
Courgette ribbons and garden pea salad

TOMATO GAZPACHO
Lemon verbena, cannellini beans and herbs

SERVED HOT

SEABASS WITH PRAWN TORTELLINI
Fennel purée and white wine sauce

ROAST RACK OF CAMBRIAN MOUNTAIN LAMB
Rosti potato, roasted baby beets, spinach emulsion, crispy kale, lamb jus and mint cream

ROSEMARY AND GARLIC BAKED FETA
Soya beans, rosemary pesto, slow roasted cherry tomatoes, Evesham asparagus and roasted Jersey Royals

SERVED COLD

BURRATA WITH HERITAGE TOMATO AND BEETROOT SALAD
Beetroot gel, ciabatta tuile, toasted pumpkin seeds and basil emulsion

ENHANCE YOUR MAIN COURSE

HALF LOBSTER WITH A TOMATO, HERB AND SHERRY DRESSING
New potato and shallot salad and Wimbledon salad
£10.00

DESSERTS

KENTISH STRAWBERRIES AND BLACKBERRIES
Cornish clotted cream

TARTE TATIN
Honey and thyme custard

MILK CHOCOLATE AND HAZELNUT TART
Salted caramel and mascarpone mousse

£197.45 per person
Price includes a 10% optional gratuity

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