



THE
COURTSIDE
BRASSERIE
at
WIMBLEDON

GARDEN PLATTER:

English vegetables with turmeric hummus
Thyme marinated beetroot with goat's curd
Garlic herb marinated olives
Chargrilled courgette, aubergine and Tenderstem broccoli with Santarella tomatoes and rocket
£20.00 Price for 2 people

FROM THE GRILL

Hereford, the best of English beef breeds, a hallmark of English agriculture and known all over the world. Sourced from family farms and grass-fed for that extra flavour. The fat and marbling in the flesh gives it tenderness and flavour, producing truly great tasting beef.

35-day-aged Sirloin 8oz	28-day-aged Ribeye 10oz	41-day-aged Fillet 6oz	35-day-aged Côte de Boeuf 16oz
£30.00	£36.00	£39.00	£44.00

WITH A CHOICE OF SAUCES

Béarnaise sauce Peppercorn sauce Lime and lemon butter

GRILLED WHOLE LOBSTER BRUSHED WITH GARLIC AND HERB BUTTER
£50.00

SURF AND TURF
Hereford 41-day-aged beef fillet steak 3oz with half a lobster
£44.00

SPATCHCOCK CHICKEN MARINATED IN ROSEMARY AND THYME
£28.00

SIDES SERVED WITH ALL MAINS FROM THE GRILL:

Chips with rosemary salt
English garden salad

VEGETARIAN

ROSEMARY AND GARLIC BAKED FETA
Soya beans, rosemary pesto, slow roasted cherry tomatoes, Evesham asparagus and roasted Jersey Royals
£21.00

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SALAD

SUPERFOOD SALAD

English garden salad with asparagus, peas, mint, Jersey Royals, beans, sun blushed tomato with lemon and oil dressing

£16.50

Add a tuna steak from the grill for £17.00

DESSERTS

MILK CHOCOLATE AND HAZELNUT TART

Salted caramel and mascarpone mousse

£8.50

STRAWBERRY AND CREAM WITH WHITE CHOCOLATE

£8.50

PEAR MOUSSE

Honeycomb, pear gel and raspberries

£8.50

CHAMPAGNE

LANSON BLACK LABEL BRUT NV

Abv 12.5% £79.50 Half bottle £42.00

Beautifully refreshing and lively, with fine bubbles, fresh aromas of flowers and honey combine with ripe fruit flavours and delicate citrus notes

LANSON GREEN LABEL ORGANIC BRUT NV

Abv 12.5% £86.00

On the palate, there are notes of exotic fruits, such as pomegranate and papaya which develop into a long and spicy finish

LANSON ROSÉ LABEL BRUT NV

Abv 12.5% £89.50 Half bottle £46.00

Beautifully pale salmon colour with aromas of roses and delicate notes of fresh, succulent summer berries. Well-rounded freshness, balanced by good length on the finish

LANSON WHITE LABEL SEC NV

Abv 12.5% £89.50

White Label is zesty and refreshing yet balanced by a softer, off-dry character. Its slightly sweeter, more delicate, soft taste makes this Champagne the perfect partner for The Championships

LANSON EXTRA AGE BRUT

Abv 12.5% £109.00

An exquisite multi-vintage marriage of Pinot Noir and Chardonnay. This exceptional Champagne delights with its intensity - aromas of fig, winter pear and honey combine with notes of brioche

COCKTAILS

LANSON '30 LOVE' COCKTAIL

£17.50

Using their delicious Lanson Black Label Champagne, why not try a '30 Love' Champagne cocktail?
Served in an elderflower-coated Champagne flute finished off with a lemon twist to enhance the citrus notes

PIMM'S MULE

£9.50

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

VALDIVIESO SAUVIGNON BLANC - CHILE

Abv 12.5% £23.00 By the glass 125ml £4.80

By the glass 175ml £6.00 By the carafe 500ml £15.50

Classic fresh citrus and gooseberry aromas with a steely mineral and refreshing lime finish

PÉROLA DO LIMA VINHO VERDE - PORTUGAL

Abv 11% £27.00 By the glass 125ml £5.00

By the glass 175ml £6.80 By the carafe 500ml £18.00

Zesty lime and green apple flavours are complemented by a slight and refreshing spritz on the finish typical of this wine

MARTEREY CHARDONNAY, PAYS D'OC - FRANCE

Abv 13.5% £31.00 By the glass 125ml £6.20

By the glass 175ml £8.00 By the carafe 500ml £21.00

Deliciously fruity with a touch of blossom and vanilla aromas, explosive flavours combine with richness and texture of the subtle oak

CLARENCE RIVER SAUVIGNON BLANC - NEW ZEALAND

Abv 12.5% £34.00 By the glass 125ml £6.50

By the glass 175ml £8.50 By the carafe 500ml £23.00

Intense elderflower aromas and complementary flavours of crisp Granny Smith, grapefruit and gooseberry together with a fresh enticing finish

POUILLY FUMÉ, DOMAINE TINEL BLONDELET - FRANCE

Abv 12.5% £47.50

Packed full of delicious, mouthwatering aromas of red apples and lemon with mineral flavours and a wonderful refreshing note on the finish

SANCERRE BLANC DOMAINE DU CARROU - FRANCE

Abv 13% £49.50

Crisp and refreshing with fabulous gooseberry and citrus aromas followed by a vivid intensity of an ultra-fresh stoney note

CHABLIS VIELLES VIGNES, PASCAL BOUCHARD - FRANCE

Abv 12.5% £55.00

Gently spicy and mineral, with notes of fresh apple. Complex and balanced with refreshing acidity on the finish

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RED

VALDIVIESO CABERNET SAUVIGNON - CHILE

Abv 13.5% £23.00 By the glass 125ml £4.80
By the glass 175ml £6.00 By the carafe 500ml £15.50

Rich, vibrant and deep with flavours of blackberry and blackcurrant, with subtle hints of mocha and vanilla

COSMINA PINOT NOIR - ROMANIA

Abv 11.5% £26.00 By the glass 125ml £5.00
By the glass 175ml £6.50 By the carafe 500ml £17.50

A juicy Pinot Noir with plenty of berry aromas carried through to gentle soft red fruit flavours

CÔTES DU RHÔNE 'LES COMBELLES' - FRANCE

Abv 14% £33.50 By the glass 125ml £6.50
By the glass 175ml £8.50 By the carafe 500ml £22.50

This is a red that is smooth, warming and elegant. Its aromas recall wild red fruits, liquorice, and a hint of pepper and thyme

LOS MEDANOS MALBEC ORGANIC, BODEGA VINECOL - ARGENTINA

Abv 13.5% £39.50 By the glass 125ml £7.50
By the glass 175ml £10.00 By the carafe 500ml £26.50

Juicy plum, spice and hints of chocolate with a finish full of dark fruit

TENUTA DI BURCHINO TOSCANA - ITALY

Abv 13% £47.50

This wine has a characteristic bouquet with plenty of juicy cherry and berry flavours as well as an alluring balsamic note on the finish

ROSÉ

VALDIVIESO ROSÉ - CHILE

Abv 12% £23.00 By the glass 125ml £4.80
By the glass 175ml £6.00 By the carafe 500ml £15.50

Lovely sweet aromas of strawberries and raspberries. Refreshing on the palate with a crisp acidity which balances the ripe fruit flavours

RODEIRA ROSADO - SPAIN

Abv 11% £26.00 By the glass 125ml £5.00
By the glass 175ml £6.50 By the carafe 500ml £17.50

The perfect balance of soft, ripe fruit and freshness, with notes of strawberries and raspberries

COEUR DE ROSÉ RESERVE - FRANCE

Abv 13.5% £44.50

A classic Provençal rosé with a clear, elegant appearance and a floral nose with subtle notes of red berries

BEER AND CIDER

STELLA ARTOIS

Abv 4.8% 330ml £4.90

STELLA ARTOIS CIDRE

Abv 4.5% 500ml £5.40

STELLA ARTOIS CIDRE RASPBERRY

Abv 4% 500ml £5.40

BECK'S BLUE
275ml £3.90

CAMDEN PALE ALE
Abv 4% 330ml £5.40

GOOSE ISLAND HONKERS
Abv 4.3% 355ml £5.40

CAMDEN GENTLEMEN'S WIT
Abv 4.3% 330ml £5.40

SPIRITS

DRAUGHT

PIMM'S NO.1 CUP
Per glass £6.50 | Per large glass £8.50 | Per jug £26.70

MEASURES

HOUSE SPIRITS
Per 25ml £3.20

PREMIUM SPIRITS
Per 25ml £3.80

GORDON'S PINK GIN
Per 25ml £3.80

MIXERS

MIXERS
200ml £2.20

PREMIUM MIXERS
200ml £2.60

SOFT DRINKS

EVIAN STILL MINERAL WATER
500ml £1.80 750ml £5.30

BADOIT SPARKLING MINERAL WATER
750ml £5.30

FOLKINGTON'S ORANGE JUICE
250ml £3.10

FOLKINGTON'S CLOUDY APPLE JUICE
250ml £3.10

HEARTSEASE ELDERFLOWER SPARKLING PRESSE
425ml £3.10

HEARTSEASE FIERY GINGER BEER
425ml £3.10

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