



THE  
COURTSIDE  
RESTAURANT  
— at —  
WIMBLEDON

WEEK 1

STARTERS

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

SMOKED CHICKEN, PICCALILLI AND CHARRED SWEETCORN

STILTON PÂTÉ WITH THYME ROASTED BEETROOTS  
Chicory and dill salad

MAIN COURSE

SEARED SCALLOPS, CAULIFLOWER PURÉE AND CURRY OIL

SUTTON HOO CHICKEN BREAST WITH BLACK GARLIC  
Leek purée, mushrooms and asparagus

ARTICHOKE AND TRUFFLE RAVIOLI  
Sun blushed tomatoes, truffle cream and rocket

RENOWNED CHEF BRYN WILLIAMS  
CONFIT DUCK LEG, SMOKED BACON, PEAS, BABY GEM LETTUCE AND MINT

CHARGRILLED 28-DAY-AGED HEREFORD BEEF RIB-EYE  
Crushed potato with pancetta, mushroom purée and beet tea  
£6.00 supplement

SERVED COLD

FILLET OF MACKEREL SEMI-COOKED  
Shaved fennel salad and soy lime glaze

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

ALBERT ROUX'S LOBSTER BOIS BOUDRAN  
Potato celery salad  
£10.00 supplement

DESSERTS

STRAWBERRIES AND CREAM WITH WHITE CHOCOLATE

PINEAPPLE CHEESECAKE AND SALSA  
Mascarpone cream

DARK CHOCOLATE AND PASSION FRUIT TART  
Oat crumble and passion fruit sorbet

SELECTION OF BRITISH ARTISAN CHEESES  
Farmhouse cheeses served with chutney and oat biscuits  
£4.00 supplement

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  
**COURTSIDE**  
RESTAURANT  
*at*  
**WIMBLEDON**

WEEK 2

**STARTERS**

CITRUS AND DILL CURED SEA TROUT  
Sweet pickled carrots and borage flowers

ROASTED CAULIFLOWER WITH APPLE  
Raisin and Montgomery Cheddar

PRESSED HAM HOCK  
Courgette ribbons and garden pea salad

**SERVED HOT**

POACHED SALMON IN A HERB CRUST  
Horseradish mousseline, beetroot purée and English garden peas

RUMP OF CAMBRIAN MOUNTAIN LAMB  
Tomato, red pepper and harissa confit

POACHED BURFORD BROWN EGG  
Evesham asparagus with truffle foam

RENOWNED CHEF BRYN WILLIAMS  
CORN-FED ROAST CHICKEN BREAST, EVESHAM ASPARAGUS, WILD GARLIC, STUFFED MOREL

CHARGRILLED 28-DAY-AGED HEREFORD BEEF RIB-EYE  
Pickled walnut, salsa verde and Tropea onions  
£6.00 supplement

**SERVED COLD**

VEGETARIAN SCOTCH EGG  
Roasted yellow and green courgette, tahini and herb salad

ALBERT ROUX'S LOBSTER BOIS BOUDRAN  
Potato celery salad  
£10.00 supplement

**DESSERTS**

STRAWBERRIES AND CREAM WITH WHITE CHOCOLATE

CHOCOLATE MOUSSE WITH SALTED CARAMEL  
Almond feuilletine and chocolate sponge

PEACH CHOUX BUN  
Honey, vanilla and peach mousse with a lemon thyme crumble

SELECTION OF BRITISH ARTISAN CHEESES

Pear jelly and cheese biscuits  
£4.00 supplement

FRESHLY BREWED LAVAZZA COFFEE  
BOTTLE OF EVIAN WATER FOR COURT

£85.00 per person  
A 10% optional gratuity will be added to the bill

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