



The Courtside

< Set of six James Fenton & Co.
silver teaspoons, 1938 from the
Wimbledon Museum Collection

THE COURTSIDE

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

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

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.

After he left college Tom worked at Michelin starred, David Cavalier's restaurant in Battersea, leaving to work for Pierre Koffman's La Tante Claire in Chelsea, which gained a third Michelin star during his time there. Tom also worked with Philip Britten

at the Capital Hotel and as a sous chef at Pied à Terre in Charlotte Street, under Richard Neat. Tom gained further inspiration and invaluable knowledge in Paris, cooking with Jöel Robuchon, and Gerard Boyer at Reims. Tom returned to the UK as Head Chef of Pied à Terre, where, at 26, he became the youngest British chef ever awarded two Michelin stars. Here he stayed for five years.

In 2003, Tom's eponymous restaurant in Chelsea opened. The restaurant upheld culinary excellence in a refreshingly relaxed setting with friendly and knowledgeable service. The restaurant was awarded one Michelin star.

Tom Aikens opened the brasserie-style Tom's Kitchen in Chelsea in 2006. In conjunction with Compass Group, Tom also launched a second Tom's Kitchen site at Somerset House including Tom's Kitchen Terrace and Tom's Kitchen Deli. In June 2013, Tom's Kitchen, Deli and Bar opened in Canary Wharf and the restaurant group's first International flagship opened in Istanbul in November the same year.



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 Jnr 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 OBE, Michel Roux Jr, Marco Pierre White, Nick Nairn, and John Burton-Race. Since opening his 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

ALBERT ROUX'S SMOKED FISH TERRINE

Sorrel dressing

VALE OF EVESHAM ASPARAGUS, BEETROOT AND PINK GRAPEFRUIT SALAD

Orange and shallot dressing

AIR-DRIED HAM WITH CHAR-GRILLED ARTICHOKE

Pickled vegetables

MAIN COURSE

SERVED HOT

ALBERT ROUX'S FILLET OF GILTHEAD BREAM

Ragu of courgette and Parmesan with a yellow pepper coulis

BRYN WILLIAMS' SLOW COOKED VEAL CHEEK

Olive oil mash, oven dried tomatoes and olive petals

THYME ROASTED BUTTERNUT WITH PARSLEY PESTO RISOTTO

Sun-blushed tomatoes, soya beans and flat parsley

ENHANCE YOUR MAIN COURSE

RAS-EL-HANOUT CAMBRIAN MOUNTAIN RACK OF LAMB

£6.00

Marinated Moroccan spice mix with a roast butternut squash salad, red onions, pine nut and parsley with a tahini and zanbar dressing

SERVED COLD

MARTIN WISHART'S SEARED AND PEPPERED TUNA LOIN

Baby gem lettuce, dried tomatoes and sweet lemon dressing

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

KENTISH STRAWBERRIES AND BLACKBERRIES

Cornish clotted cream

TOM AIKEN'S CARAMEL FLAN

Honey yoghurt and poppy seed cream

ALBERT ROUX'S LEMON TART

Kentish raspberries

ENHANCE YOUR DESSERT

SELECTION OF BRITISH CHEESES

£3.50

Westcombe Cheddar, Driftwood, West Country Brie and Yorkshire Blue

Pear jelly and cheese biscuits

FRESHLY BREWED LAVAZZA COFFEE

BOTTLE OF EVIAN WATER FOR COURT

£72.50 PER PERSON

A 10% optional gratuity will be added to the bill

WINE LIST

CHAMPAGNE

Bin

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| 1 | LANSON BLACK LABEL BRUT NV ABV 12.5% | £72.50 |
| 53 | LANSON BLACK LABEL BRUT NV - HALF BOTTLE ABV 12.5% | £38.00 |
| | <i>By the glass</i> | £14.80 |
| | 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 | LANSON ROSÉ LABEL BRUT NV ABV 12.5% | £78.50 |
| 54 | LANSON ROSÉ LABEL BRUT NV - HALF BOTTLE ABV 12.5% | £40.00 |
| | 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. | |
| 3 | LANSON WHITE LABEL SEC NV ABV 12.5% PERFECT FOR AFTERNOON TEA | £77.50 |
| | <i>By the glass</i> | £15.00 |
| | 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. | |
| 4 | LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5% | £92.50 |
| | To maintain a style that has combined both complexity and freshness since 1760, Extra Age marries the outstanding characters of several great vintages: 2000, 2002 and 2004. The aromatic palette of this exceptional Champagne will delight you with its intensity and complexity. On the palate, Extra Age has a strong backbone, full bodied and complex with a finale of finesse and freshness. | |
| 5 | LANSON EXTRA AGE ROSÉ BRUT - MULTI VINTAGE ABV 12.5% | £117.50 |
| | 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. The palate reveals the deliciously sour notes of wild strawberry, redcurrants and red-fleshed peaches. | |

WHITE

- 13 **VALDIVIESO CURICO SAUVIGNON BLANC 2015 - CHILE ABV 12.5%** £20.00
By the glass - 175ml £5.50
 In the early 1980s Don Alberto Valdivieso began to produce still wines and ever since they have obtained outstanding results and been showered with awards. This Sauvignon Blanc has classic fresh citrus and gooseberry aromas, with a steely mineral and refreshing lime finish.
- 16 **CHÂTEAU PETIT MOULIN BORDEAUX BLANC 2015 - FRANCE ABV 12.5%** £27.00
By the glass - 175ml £6.00
 The classic Bordeaux blend gives this wine a bright citrus flavour, with passion fruit and white flowers, balanced with a crisp fresh finish.
- 18 **TOKOMARU BAY SAUVIGNON BLANC 2015 - NEW ZEALAND ABV 12.5%** £30.00
By the glass - 175ml £6.50
 Light straw in colour with green hues and brilliant clarity. A distinctive Marlborough bouquet of cut grass and capsicum, with intense aromas of ripe tropical fruit and hints of gooseberries, accompanied by vibrant acidity and a clean finish.
- 19 **YERING STATION LITTLE YERING CHARDONNAY 2013 - AUSTRALIA ABV 11.5%** £30.00
 The cool climate in Yarra valley gives this wine great intensity, with grapefruit and subtle citrus, married perfectly with full mouthfeel and a warm sweet spice finish.
- 26 **SANCERRE BLANC LE MANOIR DOMAINE ANDRÉ NEVEU 2014 - FRANCE ABV 12.5%** £38.50
 Part-winemakers, part-cheesemakers, Valerie and Thomas Dezat produce a full and elegant style of Sancerre with plenty of Sauvignon Blanc fruit character. The Dezats do everything themselves by hand, from pruning and harvesting right through to bottling. This has a herbaceous, citrus nose and flavours of crisp green apple.
- 28 **BOLNEY ESTATE PINOT GRIS 2015 - ENGLAND ABV 11%** £45.00
 The Bolney Estate was established in 1972 with three acres of vines in West Sussex - nowadays the estate spans 39 acres. This refreshingly zesty wine has fragrant aromas of elderflower, jasmine and pear.
- 30 **CHABLIS PREMIER CRU CÔTE DE LÉCHET DOMAINE JEAN DEFAIX 2015 - FRANCE ABV 13%** £49.50
 Coming from the top vineyards in Chablis and made by the celebrated producer Daniel Damp, this wine has a complex and steely character. Aromas of fresh stone fruits, with a lingering mouth watering citrus finish.

- 31 **CLOUDY BAY SAUVIGNON BLANC 2015 - NEW ZEALAND ABV 13.5%** £61.50
 This is a Kiwi Sauvignon at its best - bursting with exotic flavours of passion fruit, lime and gooseberry.
- 32 **MEURSAULT VILLAGES MICHELOT 2014 - FRANCE ABV 13%** £63.50
 This wine is from the village of Meursault in Burgundy and is a classic in just about every way; nutty, toasty oak with citrus, apple and melon fruit.
- 33 **CONDRIEU DOMAINE DES GRANDS AMANDIERS PAUL JABOULET AÎNÉ 2014 - FRANCE ABV 13.5%** £88.00
 This wine comes from a small region of the northern Rhône called Condrieu which produces wines from the Viognier grape; it is a superbly balanced, rich and textured wine with aromas and flavours of apricot, lychee and jasmine.

RED

- 34 **VALDIVIESO CABERNET SAUVIGNON 2013 - CHILE ABV 13.5%** £20.00
By the glass - 175ml £5.50
 Based in Lontue, the well established producer has a wealth of vineyards, and encapsulates all the characteristics Chile is famed for. Rich, vibrant and deep, their Cabernet Sauvignon shows fresh blackberry and blackcurrant, with subtle hints of mocha and vanilla.
- 36 **FINCA LA ESTACADA TEMPRANILLO 6 MESAS EN BARRICA 2014 - SPAIN ABV 13.5%** £24.50
By the glass - 175ml £6.00
 Estate grown fruit, handled carefully to give a truly bursting Tempranillo. The wine shows powerful bramble and blackberry notes, with supple tannins and a ripe fruit finish.
- 38 **MOUNT LANGI GHIRAN BILLI BILLI SHIRAZ 2012 - AUSTRALIA ABV 13.5%** £28.50
By the glass - 175ml £6.50
 Set against the dramatic backdrop of the Great Dividing Range, this wine comes from one of the most isolated estates in Australian viticulture. A rich and exciting Shiraz, full of forest fruits, warm Christmas cake spice and a velvety mouthfeel.
- 39 **KLOOVENBURG MERLOT 2014 - SOUTH AFRICA ABV 14.5%** £31.50
 Based in the up and coming region of Swartland, Pieter du Toit and his family run the 230 hectare Kloovenberg estate. Translating as "the place in the ravine" it has been planted as a vineyard since the 18th century. This Merlot offers a silky texture, with delicate sweet spice and red fruit aromas.

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- 40 **CROZES-HERMITAGE ROUGE LES JALETS PAUL JABOULET AÎNÉ 2013 – FRANCE ABV 13.5%** £34.00
 “Jalets” is the Old French word for the pebbles in the vineyards left by alpine glaciers. This wine, from the Crozes-Hermitage region in the northern Rhône, is made from 100% Syrah and has aromas and flavours of fresh red berries and notes of liquorice and black pepper.
- 41 **FLEURIE MILLESIME CAVE DE FLEURIE 2014 – FRANCE ABV 13%** £36.50
 Cave de Fleurie dates back to the First World War when the women of the village tended the vines whilst the men were at the front line. This is a light, fresh and fruity style of wine with lots of juicy, strawberry flavours.
- 42 **A TO Z OREGON PINOT NOIR 2013 – USA ABV 13.5%** £38.50
 This cool climate Pinot Noir leads with aromas of fresh and juicy raspberry and cherry, developing into iris and blueberry. On the palate, it shows red fruits, and blueberry jam, with ripe tannins, and complex notes of spice and cigar box.
- 44 **CHÂTEAU VIRAMIÈRE ST-EMILION GRAND CRU 2011 – FRANCE ABV 13.5%** £47.00
 A rich, powerful claret from the St-Emilion area of Bordeaux. Full of ripe red fruits entangled in delicate vanilla notes.
- 45 **CHÂTEAUNEUF-DU-PAPE ROUGE CHÂTEAU SAINT-JEAN 2012 – FRANCE ABV 14%** £49.50
 One of the oldest regions in the Rhône Valley, Châteauneuf-du-Pape is famous for its full-bodied, peppery red made from Grenache and Syrah and packed with blackberries and dark fruit.
- 47 **MAGARI IGT TOSCANA GAJA TOSCANA 2012 – ITALY ABV 14.5%** £59.50
 Back in 1965, a young Angelo Gaja famously walked into the best restaurant in Milan and convinced the owner to put his first vintage, the Gaja 1961 Barbaresco, on the wine list. 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.

ROSÉ

- 48 **SAN ABELLO ROSÉ 2015 – CHILE ABV 12%** £20.00
By the glass – 175ml £5.50
 Deep pink in colour with fresh, fruity aromas and luscious, juicy flavours of redcurrant, cherry and strawberry. Easy-drinking with refreshing crisp acidity on the palate.
- 49 **MAROTTI CAMPI LACRIME ROSATO IGT MARCHE 2015 – ITALY ABV 12.5%** £28.50
 Marotti Campi is situated near the medieval village of Morro d’Alba in Italy’s stunning Le Marche region. Making wine on the site since the mid 19th century, the estate totals 120 hectares, of which most is planted with the two ancient and indigenous varieties of Lacrima and Verdicchio. The rosé is made from the Lacrima grape, and is bursting with aromas and flavours of rose petals, violets and fresh red fruit.
- 50 **CHÂTEAU D’ESCLANS WHISPERING ANGEL ROSÉ 2014 – FRANCE ABV 13.5%** £40.00
 The wines at Château d’Esclans are made by Patrick Léon, who used to make the wine at none other than Château Mouton-Rothschild and Opus One. Pale salmon in colour, this wine is delicate and fresh with plenty of crisp strawberry fruit and a long finish.

DESSERT

- 51 **ROYAL TOKAJI LATE HARVEST 2014 (50CL) – HUNGARY ABV 10%** £28.00
 Co-founded in 1990 by wine writer, Hugh Johnson, the Royal Tokaji Company has quickly become one of the most important wineries in the historical winemaking region of Tokaj in Hungary. This wine is called Late Harvest because the grapes are picked later when they are riper and sweeter; the wine is elegant, fresh and has an open palate with honeyed undertones and a clean floral finish. Perfect with strawberries and cream.
- 52 **MAURY 2013 (50CL) – FRANCE ABV 15%** £28.50
 This is deliciously sweet red wine from the French side of the Pyrenees. It is full-bodied and rich with intense flavours and aromas of dried red fruits, chocolate and coffee; the perfect match for a chocolate dessert.

SPIRITS, BEERS AND SOFT DRINKS

SPIRITS	£3.00
per measure	
PIMM'S NO.1 CUP	£6.20
per glass	
PIMM'S NO.1 CUP	£8.30
per large glass	
PIMM'S NO.1 CUP	£24.50
per jug	
BUDWEISER	£4.50
330ml abv 4.8%	
STELLA ARTOIS	£4.50
330ml abv 4.8%	
STELLA ARTOIS CIDRE	£5.20
568ml abv 4.5%	
STELLA ARTOIS CIDRE RASPBERRY	£5.00
500ml abv 4.0%	
BECK'S	£4.50
275ml abv 4.8%	
OLD SPECKLED HEN	£4.00
355ml abv 5.2%	
EVIAN STILL MINERAL WATER	£5.00
750ml	
BADOIT SPARKLING MINERAL WATER	£5.00
750ml	
BABY MIXERS	£2.00
160ml / 200ml	
PEPSI AND PEPSI MAX	£2.00
200ml	