



The Veranda

< Electroplated sugar bowl
with glass liner, circa 1880
from the Wimbledon
Museum Collection

THE VERANDA

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.

2-COURSE FIXED MENU - £26.50

ANTIPASTI

INSALATA DI MOZZARELLA

Buffalo mozzarella with fresh beef tomato, avocado mousse, basil leaves and olive oil

INSALATA DI FINOCCHI E CARCIOFI

Braised fennel with char-grilled artichokes, sun-blazed tomatoes, hummus and pesto croutons

PIATTO DI PROSCIUTTO E SALAME NAPOLI

Long-cured Parma ham and salami

INSALATA DI MARE

King prawn, scallop and crayfish ceviche
Yellow pepper, spring onion, red chilli, mint and coriander salad

TROTA AFFUMICATA

Smoked trout
Hen's egg, green beans and horseradish dressing

INSALATA DI POLLO PICCANTE

Spicy chicken salad
Mango, red pepper, rice and kidney beans with a red onion salsa

INSALATA DI RUCOLA

Rocket leaves with shavings of Grana Padano

INSALATA DI LATTUGHINO POLLO E GORGONZOLA

Baby gem salad with char-grilled chicken and a Gorgonzola dressing

BROCCOLETTI

Tenderstem broccoli with honey and soy sauce

INSALATA DI PATATE

Potato salad

PANE E OLIVE ITALIANI

Focaccia and ciabatta bread, roast garlic loaf and mixed olives

SECONDI

CARNE E PESCE

POLLO AI FUNGHI

Garlic marinated chicken breast with sautéed forest mushrooms, wilted baby spinach, rosemary roasted potatoes and herb oil

SALMONE AL FORNO CON SALSA DI POMODORINI, RUCOLA E PATATE ARROSTO AL ROSMARINO

Oven roasted salmon, sun-blazed cherry tomato salsa, rocket salad and rosemary roasted potatoes

PIZZA

DIAVOLA

Spicy pepperoni, green chillies, juicy tomato and mozzarella

FUNGHI

Mushrooms, porcini oil and thyme with mozzarella and tomato

RUSSO

Grilled chicken, marinated black olives, spinach with mozzarella and tomato

MARGHERITA

Tomato, mozzarella, olive oil and basil finished with rocket leaves

PASTA

LASAGNE AL FORNO

Rich beef bolognese layered with pasta and creamy white sauce served with a mixed salad

LINGUINE DI GAMBERO, GRANCHIO E GAMBERETTI

Crab, prawn and crayfish linguine with a roasted red pepper sauce

DOLCI

TORTA AL LIMONE

Sicilian lemon custard tart £4.80

CHEESECAKE DI CIOCCOLATO FONDENTE

Chocolate fudge cheesecake £4.80

FRAGOLE CON PANNA RAPPRESA

Strawberries and clotted cream £2.50

GELATI E SORBETTI

A selection of authentic Italian ice cream and sorbet £4.80

CAFFÈ GOURMAND

Coffee of your choice with a shot of toffee cream posset, chocolate pont neuf and a macaroon £7.50

CAFFÈ

AMERICANO £2.80

CAPPUCCINO £2.80

CAFFÈ LATTE £2.80

CIOCCOLATA £2.80

ESPRESSO £2.10

AMARETTO ESPRESSO £4.50

TÈ £3.10

BAR

AMARETTO 25ml abv 28%	£3.00
LIMONCELLO 25ml abv 32%	£3.00
GRAPPA 25ml abv 40%	£3.00
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EVIAN STILL MINERAL WATER 750ml	£5.00
BADOIT SPARKLING MINERAL WATER 750ml	£5.00
BUDWEISER 330ml abv 4.8%	£4.50
STELLA ARTOIS 330ml abv 4.8%	£4.50
STELLA ARTOIS CIDRE 568ml abv 4.5%	£5.20
STELLA ARTOIS CIDRE RASPBERRY 500ml abv 4.0%	£5.00
SPIRITS per measure	£3.00
PIMM'S NO.1 CUP per glass	£6.20
PIMM'S NO.1 CUP per jug	£24.50
BABY MIXERS 160ml / 200ml	£2.00
J2O 330ml	£3.00
PEPSI AND PEPSI MAX 200ml	£2.00

WINE LIST

CHAMPAGNE

Bin		
1	LANSON BLACK LABEL BRUT NV ABV 12.5%	£72.50
53	LANSON BLACK LABEL BRUT NV - HALF BOTTLE ABV 12.5%	£38.00
55	LANSON BLACK LABEL BRUT NV - 2OCL 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.	£19.00
2	LANSON ROSÉ LABEL BRUT NV ABV 12.5%	£78.50
54	LANSON ROSÉ LABEL BRUT NV - HALF BOTTLE ABV 12.5%	£40.00
56	LANSON ROSÉ LABEL BRUT NV - 2OCL ABV 12.5%	£20.00
3	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.	£77.50
4	LANSON EXTRA AGE BRUT - MULTI VINTAGE ABV 12.5% 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.	£92.50

COCKTAILS

LANSON 'PERFECT SERVE' COCKTAILS

Using their delicious Lanson White Label Champagne why not try a Champagne Elderflower or Strawberry Cocktail?

10	THE 30-LOVE Served in an elderflower coated champagne flute finished off with a lemon twist to enhance the citrus notes.	£15.50
11	THE LONG SERVE Stylish and sophisticated fresh and zesty with a hint of strawberry purée and fresh basil leaf.	£15.50
67	MOJITO A classic summer cocktail of white rum, fresh lime, mint and soda water.	£8.50

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.
- 14 **TASARI INZOLIA 2015 – ITALY ABV 12.5%** £22.50
By the glass – 175ml £6.00
 Tasari produce traditional Sicilian wines with a modern twist. Made from the Inzolia grape which is native to Sicily, this is crisp, refreshing and aromatic, with delicate citrus and apple flavours.
- 16 **CHÂTEAU PETIT MOULIN BORDEAUX BLANC 2015 – FRANCE ABV 12.5%** £27.00
 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
 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.
- 23 **VOLTOLINO GAVI DOCG 2015 – ITALY ABV 12%** £32.00
 Voltolino carefully select the best quality grapes from the vineyards around the city of Gavi, to create a fresh, and aromatic wine, showing flavours of ripe peaches, and white blossom.
- 25 **BANFI PINOT GRIGIO TOSCANA SAN ANGELO 2015 – ITALY ABV 13%** £33.50
 From the state of the art family owned winery in the heart of Montalcino, Castello Banfi combine tradition with a modern perspective to make truly enticing wines. This Pinot Grigio is cool fermented to capture the fresh and delicate flavours of apple, wild flowers and peach.
- 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.
- 29 **CHABLIS DOMAINE VRIGNAUD 2015 – FRANCE ABV 12.5%** £46.00
 Working with organic principles, with up to 55 year old vines, grown on the famous Kimmeridgian clay, this is a classic expression of Chablis. The flavours of jasmine, elderflower, bright citrus fruits and clean minerality are subtle, long lingering and perfectly balanced.

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.
- 35 **TASARI NERO D'AVOLA 2015 – ITALY ABV 13.5%** £22.50
By the glass – 175ml £6.00
 Local variety Nero D'Avola thrives in the dry and hot climate of Sicily. The wine has notes of fresh cherry, black olive and clove.
- 36 **FINCA LA ESTACADA TEMPRANILLO 6 MESAS EN BARRICA 2014 – SPAIN ABV 13.5%** £24.50
 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.
- 37 **VALDIVIESO PINOT NOIR 2012 – CHILE ABV 14.5%** £26.00
 A region renowned for its big, clear skies, warm days and cool evenings, Valdivieso's wines have a long ripening period, giving their Pinot Noir a smooth, glossy texture and bursts with morello cherry and raspberry flavours.
- 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.
- 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.
- 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.