



WIMBLEDON OFFERS

FROM 2ND JULY TIL 15TH JULY

CHOOSE A SHARING BOARD
AND
HAVE 2 GLASSES OF HOUSE WINE ON US!

BOLERO HOT MEZE £18.95

Marinated chicken skewers, spiced lamb skewers, homemade falafel, grilled halloumi, sausage, chorizo and bean casserole, chargrilled vegetables, mint and garlic yoghurt, grilled pita bread

ANTI PASTI £17.50

Selection of English charcuterie, peppered beef carpaccio, stuffed vine leaves, cream cheese stuffed bell peppers, chargrilled vegetables, homemade focaccia and watercress pesto.

FISH BOARD £18.95

Fish cakes, lightly dusted calamari, marinated anchovies, citrus cured Gravlax topped with dill and mustard, saffron and garlic aioli, dill mayonnaise, warm granary bread.

VEGGIE MEZE £16.50

Baba Ghanoush, spiced aubergine, Greek yogurt and coriander dip, stuffed vine leaves, grilled halloumi, homemade falafel, cream cheese stuffed peppers, chargrilled vegetables and toasted pita bread.



AFTERNOON TEA

WITH A COMPLIMENTARY
GLASS OF PROSECCO

Finger sandwiches,
fruit & plain scones,
homemade cakes,
fresh berries, preserves,
clotted cream
and a pot of tea or coffee.

£14.50

STRAWBERRIES & CREAM

Complimentary
bowl of
Strawberries & Cream
with every bottle of Prosecco

Prosecco DOC
Trevisio Le Culture Brut
£29.50



FROM 2ND JULY
TIL 15TH JULY



2 COURSE - £15
3 COURSE - £20

WIMBLEDON MENU

A COMPLIMENTARY GLASS OF PROSECCO

SOUP OF THE DAY
served with rustic bread

CITRUS CURED GRAVLAX
grain mustard and dill, lightly pickled cucumber, radish and caviar

TEXTURES OF BEETROOT SALAD
butternut squash, whipped goat's cheese, baby chard and toasted walnuts

SUMMER RISOTTO
asparagus, soya and broad bean risotto with poached duck egg

PAN FRIED FRENCH TRIMMED CHICKEN SUPREME
potato and fennel dauphinois, mushroom and Madeira sauce

CRISPY SKIN SALMON
*roasted vine tomato, lemon caper dressing
served with steamed broccoli, courgette and asparagus*

MANGO AND STRAWBERRY ETON MESS
*crunchy meringue, softly whipped cream,
juicy fruits*

DARK CHOCOLATE BROWNIE
*fresh strawberries, strawberry gel,
caramel shard and vanilla bean ice cream*

CHEESE BOARD
English cheese selection with chutney, biscuits and grapes

Allergies,

Some of our menu items contain allergens including; gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information.