



Wimbledon men's Final Menu 2016

Starters

Pate de campagne, english mustard, cornichons, toasted sour dough

Chilled gazpacho, heritage tomatoes, bocconcini, Pistou

Yellowfin tuna tartare, ponzu dressing, avocado, radish, cucumber

Main Course

32 day aged aberdeen angus cross beef fillet, béarnaise, French fries

Grilled asian prawns, chilli, garlic, mixed leaves, aioli

Pear parley, pea and broad bean risotto, summer truffles

Dessert

Eton mess, english strawberries, jersey cream, black pepper

Cookies and cream, muscavado custard, crème fraiche, chocolate cookies

Lemon posset, summer berries, lemonade granite, almond financiers

£75

