

# Wimbledon Finals Menu

## 14th & 15th July

### Starters

Chilled melon soup, wood sorrel & herb oil

Beetroot cured Loch Var salmon, pickled cucumber, dill mayonnaise, rye toast

Seared beef carpaccio, barigoule vegetables, violet artichokes, Berkswell

Native lobster, baby gem , celery , apple , tarragon & pink peppercorn salad

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### Mains

Burrata Tortellini, peas, broad beans , Jersey tomato , soft herbs

Yellowfin tuna, fennel, sea vegetable, asparagus & yuzu salsa, tobiko

Roasted fillet Speyside beef, watercress, garlic & anchovy butter

Grilled sea bass, Dorset crab stuffed courgette flower & lemon sauce

*Served with Butter leaf salad & chips*

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### Desserts

Strawberries & cream

Chocolate & raspberry pavlova, passion fruit & pecans

Elderflower jelly, poached peach, almond biscuit

Gooseberry fool, whipped Devonshire cream, cape gooseberries

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Chocolate truffles

£75 per person