FOOD & DRINK
2026



WELCOME TO
DINING AT WIMBLEDON

“

AT THE CHAMPIONSHIPS, WIMBLEDON, **OUR CULINARY PHILOSOPHY IS DEEPLY ROOTED IN SUSTAINABILITY & A PROFOUND RESPECT** FOR THE RICH BOUNTY OF THE BRITISH ISLES.

WE ARE COMMITTED TO OFFERING OUR GUESTS AN EXCEPTIONAL DINING EXPERIENCE THAT NOT ONLY DELIGHTS THE PALATE BUT ALSO UPHOLDS OUR DEDICATION TO ENVIRONMENTAL RESPONSIBILITY.



CELEBRATING BRITISH CULINARY HERITAGE

Our diverse range of restaurants and food offerings pay homage to British culinary traditions while embracing contemporary tastes. From classic dishes to modern interpretations, each menu reflects the rich tapestry of UK cuisine.

We also cater to a variety of dietary preferences, offering a wide selection of vegetarian and plant-based choices across the grounds, ensuring every guest can enjoy a meal that suits their needs.

INTRODUCING
CENTENARY BRASSERIE

SHOWCASING THE HERITAGE OF BRITAIN'S LARDER, INSPIRED BY THE LAND AND THE SEA.

Nestled in the grounds on the edge of court 11 you'll find the Centenary Brasserie, a restaurant located away from the crowds but still in the heart of the action. Inside, discover an elevated dining experience that showcases the heritage of Britain's larder with a delectable menu that features classically inspired dishes from the sea and land.





"LATER, RECONNECT AND UNWIND FOR AFTERNOON TEA AND AS EVENING FALLS, CHAMPAGNE AND COCKTAILS.

All dishes are cooked with dedication and passion. Simple, sustainable and seasonal ingredients are used to create signature dishes, many of which are designed to share, such as our rack of South Downs pork served with rarebit and glazed English apples. As evening falls, enjoy Champagne and cocktails.





CENTENARY BRASSERIE MENU

OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

MAIN COURSE PRICES FROM £16.00

STARTERS

CHILLED ISLE OF WIGHT TOMATO SOUP
Olive and Westcombe Cheddar scone

FRIED ARTICHOKE
Radish, white bean and perennial herb salsa

SMOKED COD ROE
Peas, rapeseed oil, black olive, grilled London sourdough

FOWEY MUSSELS
Garlic and parsley butter

ROYAL PARKS VENISON TARTARE
Caramelised onion bavarois, pickles

MAIN COURSE

BRITISH COURGETTE GALETTE
Olive tapenade, Westcombe ricotta, aubergine and pine nut
Vegan option available

ANCIENT GRAIN RISOTTO
Leek, kombu, variegated kale, fried nori, miso crème fraîche

WHOLE MONKISH TAIL
Café de Paris butter

RACK OF SOUTH DOWNS PORK
Rarebit, glazed apples

SALADS

SUMMER SALAD *VE NGCI*
Bitter leaf salad, London honey and mustard dressing

CAESAR SALAD
Sutton Hoo chicken, Somerset coppa, London sourdough croutons, Rachel goats cheese, rapeseed oil

SIDES

British new potatoes, café de Paris butter

Bitter leaf salad, London honey and mustard dressing

Isle of Wight tomato, olive and basil, Rachel goats cheese

DESSERTS

WIMBLEDON STRAWBERRIES AND CREAM
Plant-based alternative available on request

CHERRY BAKEWELL TART
Stone fruit syrup, vanilla chantilly

DARK CHOCOLATE MOUSSE
Coffee and Madeira sabayon, cocoa nib tuile

HARROGATE BLUE CHEESE
Port glazed fig, honeycomb, pine nut rye

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

CENTENARY BRASSERIE
FINALS WEEKEND



OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

Designed for all-day dining, this approach ensures the freshest flavours throughout the day, while supporting local farmers and reducing our carbon footprint.

The all-day dining experience is priced at £200 per person, excluding gratuities.

BREAD

SAGE EMMER & LONDON SOURDOUGH
Espelette butter, Cultured British butter

STARTERS

CHILLED CAULIFLOWER VELOUTÉ
Carrot, pickled cauliflower, celery, cucumber flower, nasturtium

CURED CHALK STREAM TROUT
Cucumber, seaweed relish, smoked cod roe, British peas

OR

TUNA TARTARE
Wasabi emulsion, shiso, charred cucumber

SUTTON HOO CORONATION CHICKEN TERRINE
Coronation chickpea tart, puffed rice, golden sultana purée, baby kale, coriander

MAIN COURSE

KING OYSTER MUSHROOM
Mushroom XO glazed celeriac, English pak choi, celeriac purée, charred sweetcorn

ROASTED BLACK BREAM
Charlestown mussel sag aloo, fried samphire, curried fish velouté, coriander oil, sultana and hogweed chutney

SOUTH DOWNS PORK LOIN
Glazed pork cheek, pale ale gel, gooseberry, charred onion, pork jus

DESSERTS

WIMBLEDON STRAWBERRIES AND CREAM
Plant-based alternative available on request

JAFFA ORANGE CHEESECAKE *V*
Chocolate brownie, mandarin pâte de fruit, cream cheese mousse, spiced orange cream

CHOCOLATE DELICE
Miso caramel, caramelised puffed rice, Hugh Lowe raspberries

SELECTION OF BRITISH CHEESES
Harrogate blue, Westcombe Cheddar, Waterloo and Ashlynn goats cheese
Served with London honeycomb, preserve, crackers

AFTERNOON TEA

SANDWICHES
Coronation chickpea on tumeric bread *V*

Egg mayonnaise and cress on white bread *V*

Ham and Cheddar cheese on wholemeal bread *V*

SAVOURY
Sausage Roll

FRUIT & PLAIN SCONES
Strawberry jam and Cornish clotted cream

CAKES
Lemon and elderflower

Chocolate and cherry choux, chocolate crémeux

Raspberry tart

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

INTRODUCING
CENTENARY RESTAURANT

THE CENTENARY RESTAURANT OFFERS A REFINED YET RELAXED DINING EXPERIENCE WITH EXCEPTIONAL VIEWS ACROSS THE SOUTHERN COURTS.

Its sweeping panoramic outlook keeps you connected to the tennis while you enjoy a menu of shareable small plates, designed to be savoured throughout the day.



SHARE SEASONAL PLATES, TAKE IN SWEEPING VIEWS AND ENJOY THE ATMOSPHERE THROUGHOUT THE DAY.

Showcasing the very best of British seasonality, the menu features a variety of plant-based, meat and fish dishes that allow diners to curate their own experience - or let our chefs take the lead with a specially selected Taste of the Centenary.

The atmosphere is informal yet elevated, creating a space where guests can gather, share plates and enjoy the energy of the occasion while remaining connected to the action on court.





CENTENARY RESTAURANT MENU



OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

This approach ensures the freshest flavours while supporting local farmers and reducing our carbon footprint.

TASTE OF THE CENTENARY

Allow our chefs to create a bespoke dining experience through their recommendations.

A recommended selection of three small plates per person.

SMALL PLATES START FROM £8.50

PLANT

PINE NUT AJO BLANCO

PICKLED HUGH LOWE STRAWBERRIES
Strawberry ponzu, basil emulsion, grilled lime, sunflower seed furikake, bitter leaves

TAMARI MARINATED WATERMELON
Charred corn, whipped burnt feta, crispy rice, coriander

FISH

GRILLED CREVETTES
British Nduja butter sauce, chimichurri

DRESSED CRAB
Fried rice noodles, pickled chilli, green curry emulsion

TANDOORI CHALK STREAM TROUT
Date and tamarind chutney, yoghurt, cucumber and mint salad

MEAT

FOSSE CHICKEN PAILLARD
Vadouvan spice, pickled carrot, rocket and carrot top salad, confit garlic

GRILLED PORK RIB EYE
Green peppercorn sauce, pickled shallot and parsley salad

SEARED WILD VENISON
Grilled courgette, harissa yoghurt, chimichurri, black rice

SHARING PLATTERS

DINGLEY DELL CHARCUTERIE
Designed for two
Coppa, Black Down ham, Iceni salami
Served with potato salad with saffron aioli, green salad with vinaigrette, borratane onions, nocellara olives

CENTENARY SEAFOOD PLATTER
Designed for two
Crevettes, chimichurri emulsion, nduja dressing
Dressed crab, fried rice noodles, pickled chilli, green curry emulsion
Chalk Stream trout and watermelon tartare
Served with potato salad, saffron aioli, green salad with vinaigrette

DESSERTS

WIMBLEDON STRAWBERRIES & CREAM
Plant-based cream available on request

DARK CHOCOLATE MOUSSE
Coffee and Madeira sabayon, cocoa nib tuile

HARROGATE BLUE CHEESE
Port glazed fig, honeycomb, pine nut rye

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

CENTENARY RESTAURANT FINALS WEEKEND



OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

Designed for all-day dining, this approach ensures the freshest flavours throughout the day, while supporting local farmers and reducing our carbon footprint.

The all-day dining experience is priced at £200 per person, excluding gratuities.

BREAD

SAGE EMMER & LONDON SOURDOUGH
Espelette butter, cultured British butter

STARTERS

TAMARI MARINATED WATERMELON *V*
Charred corn, whipped burnt feta, crispy rice, coriander
Vegan available on request

CURED CHALK STREAM TROUT
Date and tamarind chutney, green curry emulsion, compressed cucumber, mint

SOUTH DOWNS HAM HOCK & GUINEA FOWL
Confit egg yolk, caper berries, gribiche, nasturtium

MAIN COURSE

KING OYSTER MUSHROOM *VE*
Mushroom XO glazed celeriac, English pak choi, celeriac purée, charred sweetcorn

MONKFISH TAIL
Chargrilled crevettes, sautéed sea vegetables, Nduja butter sauce

FOSSE CHICKEN
Vadouvan spice, pickled carrot, rocket and carrot top salad, confit garlic

DESSERTS

WIMBLEDON STRAWBERRIES & CREAM
Plant-based cream available on request

JAFFA ORANGE CHEESECAKE *V*
Chocolate brownie, mandarin pâte de fruit, cream cheese mousse, spiced orange cream

CHOCOLATE DELICE
Miso caramel, cocoa nib tuile, raspberries

SELECTION OF BRITISH CHEESES
Harrogate Blue, Westcombe Cheddar, Waterloo and Ashlynn goats cheese
Served with London honeycomb, preserve, crackers

AFTERNOON TEA

SANDWICHES
Coronation chickpea on turmeric bread *V*

Egg mayonnaise and cress on white bread *V*

Ham and Cheddar cheese on wholemeal bread

SAVOURY
Sausage roll

FRUIT & PLAIN SCONES
Strawberry jam and Cornish clotted cream

CAKES
Lemon and elderflower

Chocolate and cherry choux, chocolate crémeux

Raspberry tart

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

INTRODUCING **THE CAVENDISH**

PERFECTLY LOCATED WITHIN NO. 1 COURT, THE CAVENDISH IS AN IDEAL SPOT FOR A RELAXED LUNCH BETWEEN MATCHES, WHILE REMAINING CLOSE TO THE ACTION.

Guests can also drop in for a quick tea or coffee or enjoy an afternoon sweet treat. Enjoy a wide selection of small plates, including Isle of Wight tomato salad and North Atlantic smoked haddock fishcake, or savour the classic Wimbledon strawberries and cream.



NAMED IN TRIBUTE TO HENRY JONES, KNOWN AS "CAVENDISH", ONE OF THE UNSUNG PIONEERS OF LAWN TENNIS, THE CAVENDISH HONOURS HIS LASTING CONTRIBUTION TO BOTH THE CLUB AND THE SPORT.

Henry Jones was one of the founding members of the All England Club and was instrumental in the introduction of lawn tennis. He also served as referee at the first Championships in 1877 and helped refine the original rules of the game that are still largely followed today.



In addition, heartier classics and lighter seasonal dishes are offered throughout the day, showcasing British ingredients, alongside handmade pastries, savoury bites and tempting desserts. The menu features a selection of small plates, salads and hot dishes, complemented by sides and counter additions. A range of speciality coffees, teas, soft drinks and Champagne are also available.



THE CAVENDISH MENU



OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

MAIN COURSE PRICES FROM £16.00

COLD

SUMMER SALAD *VE NGCI*
Beetroot houmous, quinoa, grilled courgette, bitter leaves, pistou

ISLE OF WIGHT TOMATOES *V*
Gordal olive jam, Kalamata olives, Rachel goats cheese, smoked rapeseed oil

COLD SMOKED CHALK STREAM TROUT
Celeriac remoulade, skin and crème fraîche, preserved lemon

CAESAR SALAD
Sutton Hoo chicken, Somerset coppa, London sourdough croutons, Rachel goats cheese, rapeseed oil

HOT

FRIED ARTICHOKES *V*
Whipped cauliflower yoghurt, chimichurri, pickled and roasted cauliflower

TOMATO AND FETA TORTILLA *V*
Baby kale and mizuna salad

NORTH ATLANTIC SMOKED HADDOCK FISHCAKE
Sautéed spinach, poached free range egg, brown butter hollandaise, chive

SOUTH DOWNS PORCHETTA
Apple and date compote, Granny Smith salad, lilliput capers, salsa verde

PLOUGHMANS PLATE

Dulwich Pantry pork and chicken pie, London marmalade glazed ham, Harrogate blue, Westcombe Cheddar, piccalilli, fruit preserve, Isle of Wight tomato salad, bitter leaf

SIDES

London sourdough, cold pressed rapeseed oil, aged sherry vinegar

British new potatoes, smoked rapeseed oil, Maldon salt, mint

Bitter leaf salad, London honey and mustard dressing

DESSERTS

WIMBLEDON CAKE OF THE DAY

CREAM TEA
Scones, Wimbledon strawberry jam, clotted cream

WIMBLEDON STRAWBERRIES & CREAM
Plant-based alternative available on request

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

INTRODUCING
THE WINGFIELD RESTAURANT

LOCATED IN CENTRE COURT, THE WINGFIELD RESTAURANT OFFERS A PERFECT BASE FOR YOUR DAY AT THE CHAMPIONSHIPS, OVERLOOKING THE HISTORIC TEA LAWN.

Savour the finest seasonal dishes, from smoked Chalk Stream trout with Isle of Wight tomatoes, bergamot and dill to roasted black bream with curried fish velouté and samphire.



“

ENJOY A CLASSICALLY WIMBLEDON EXPERIENCE WITH A THREE-COURSE LUNCH OR TRADITIONAL AFTERNOON TEA.





Indulge in Wimbledon strawberries and cream or a selection of British artisan cheeses. For dessert, enjoy refined favourites such as chocolate delice with miso caramel or muscavado custard tart with Scottish cherries.

On-the-day reservations are highly unlikely—book in advance to secure your place in this premium dining experience.



WINGFIELD
MENU



OUR MENUS HAVE BEEN THOUGHTFULLY CURATED TO SHOWCASE THE FINEST SEASONAL INGREDIENTS, SOURCED RESPONSIBLY FROM ACROSS THE UK.

STARTERS

CHILLED CAULIFLOWER VELOUTÉ
Carrot, pickled cauliflower, celery, cucumber flower, nasturtium

WALDORF SALAD
Candied pumpkin seeds, pickled grapes, celery, dill ranch dressing

SMOKED CHALK STREAM TROUT
Green Isle of Wight tomatoes, bergamot, dill and nasturtium, horseradish gel

SUTTON HOO CHICKEN TERRINE
Apricot and nigella, spring onion emulsion, black garlic, coronation chicken skin
OR
ROYAL PARKS VENISON CARPACCIO
Jersey royal potato, seaweed relish, truffle vinaigrette

DESSERTS

WIMBLEDON STRAWBERRIES AND CREAM
Plant-based alternative available on request

CHOCOLATE DELICE
Miso caramel, caramelised puffed rice, Hugh Lowe raspberries

MUSCAVADO CUSTARD TART
Scottish cherries, sweet cicely, merlot vinegar and cherry gel

ORANGE FOOL
Meringue, orange curd, lemon verbena

SELECTION OF BRITISH CHEESES
Harrogate blue, Westcombe Cheddar, Waterloo and Ashlynn goat's cheese
Served with London honeycomb, preserve, crackers

MAIN COURSE

KING OYSTER MUSHROOM
Mushroom XO glazed celeriac, English pak choi, celeriac purée, charred sweetcorn

ROASTED BLACK BREAM
Charlestown mussel sag aloo, fried samphire, curried fish velouté, coriander oil, sultana and hogweed chutney

FOSSE CHICKEN
Waterloo cheese, leek, chicken butter sauce

SHELLFISH PLATTER
Lobster mayonnaise, dressed Devon crab, pickled Charlestown mussels, prawns, cured Chalk Stream trout, sea bream ceviche with candied jalapeno

Served with saffron potato salad, soda bread, dressed summer leaves, caper and lemon dressing
Recommended for two people
Supplemented Item – upgradable package

SAMPLE

VE Vegan *V* Vegetarian *NGCI* No Gluten-Containing Ingredients

ENVIRONMENT POSITIVE

CHAMPIONING LOCAL SOURCING.

At Wimbledon, dining is more than just a meal—it is an integral part of the experience. Our commitment to sustainability, local sourcing, and ethical practices ensures that every bite not only delights but also contributes to a more responsible future.

A true icon of The Championships, our strawberries are supplied exclusively by Hugh Lowe Farms in Kent. This family-run farm has been providing Wimbledon with premium strawberries for almost 30 years.



ENVIRONMENT POSITIVE PRACTICES

We have taken significant steps to reduce single-use plastic waste by introducing returnable cups for hot and cold drinks during The Championships and increasing the use of recyclable and compostable catering consumables.

Our commitment extends beyond the kitchen- our gardeners even repurpose used coffee grounds from staff machines to enrich our floral displays, reinforcing our dedication to sustainability in all aspects of the tournament.