

BRABOURNE ROOM

In celebration of Wimbledon, Executive Chef Julien has handpicked a selection of seasonal dishes. Look out for the tennis racquet symbol on the menu to spot his special recommendations.

STARTERS

CURED HAM AND MELON £16

Prosciutto di Parma, Charentais melon

CAESAR SALAD £9.5

Baby gem, anchovies, parmesan, croutons

ALEXANDER PRAWN COCKTAIL £21

Poached prawns, Marie Rose sauce, iceberg lettuce, pink peppercorn

NICOISE SALAD £9.5

Tuna, French beans, egg, anchovies, new potatoes, red onions, tomatoes, dill dressing


HERITAGE TOMATO £18

Isle of Wight tomatoes, Fior di Latte mozzarella, shallots, basil, balsamic dressing (v)

SEASONAL SOUP £12

Served hot 

ROASTED BEETROOT £8

Radicchio, orange, beetroot dressing 

MAINS

CHICKEN PAILLARD £22

Grilled chicken breast, rocket leaves, caperberries, olives, balsamic dressing

CAESAR SALAD £17

Baby gem, anchovies, parmesan, croutons


NICOISE SALAD £19

Tuna, French beans, egg, anchovies, new potatoes, red onions, tomatoes, dill dressing



HERITAGE TOMATO £19

Isle of Wight tomatoes, Fior di Latte mozzarella, shallots, basil, balsamic dressing (v)

AUBERGINE PROVENÇALE £21

Confit aubergine, courgette, black olives, fresh tomato sauce and basil 



 Leaf indicates plant-based, referring to dishes made entirely from plant ingredients, with an emphasis on whole, minimally processed foods. 

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

BRABOURNE ROOM

GRILL

OUR MEATS ARE ETHICALLY SOURCED FROM AUBREY ALLEN, BRITAIN'S AWARD-WINNING BUTCHER. WITH A STRICT SELECTION PROCESS AND COMMITMENT TO SUSTAINABILITY, ONLY THE TOP 1% MAKE IT TO YOUR PLATE. ALL GRILLED MEAT AND FISH DISHES ARE SERVED WITH WARM PROVENCAL TOMATOES AND FRESH WATERCRESS.

WAGYU AND BRISKET BURGER £25

Burger sauce, mature cheddar,
brioche bun, chips

RIB EYE 227G £38

Béarnaise sauce or green pepper sauce

SIRLOIN 220G £32

Béarnaise sauce or green pepper sauce

BARNESLEY CHOP £29

Oregano, roasted garlic, lemon

SALMON FILLET £21

Lemon and olive oil or béarnaise sauce

COD LOIN £40

Lemon and olive oil or béarnaise sauce

SIDES

French fries £5 

Truffle and parmesan French fries (v) £8

New potatoes and herbs (v) £7

French beans, confit shallot £8 

Rocket leaves, parmesan, balsamic dressing £7

Tomato and shallots salad £8 

DESSERTS

TIRAMISU £10

Biscuit, coffee, mascarpone, cacao

VANILLA CRÈME BRÛLÉE £10

Classic vanilla burnt cream

AFFOGATO £8

Vanilla ice cream, espresso shot

MAYAN RED CHOCOLATE MOUSSE £10

Passion fruit curd



STRAWBERRIES ETON MESS £10

Meringue, vanilla cream

ICE CREAM AND SORBET £4 (PER SCOOP)

Vanilla, chocolate, strawberry, lemon,
raspberry, coconut



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