



WIMBLEDON MENU

29 June – 12 Jul 2026

from 12.00

TWO COURSES £45 | THREE COURSES £50

Experience the splendour of the oldest tennis tournament in the world, the Wimbledon Championships. Savour our new menu, featuring classic Scottish smoked salmon and cucumber ribbons, followed by English strawberries and cream, while watching all the action live on screen from the comfort of the clubhouse, the perfect way to celebrate this historic tennis spectacle.

GAME

Scottish smoked salmon and pickled cucumber ribbons with dill crème fraîche, lemon zest

English pea and mint soup with crème fraîche, pea shoots (v) (served chilled)

Mixed heritage tomato and burrata salad with basil oil, toasted sourdough (v)

SET

Lemon and herb roast chicken supreme with Jersey Royal potatoes, buttered asparagus, thyme jus

Pan-seared sea bass with crushed peas, baby gem lettuce and champagne beurre blanc

Vegetable and ricotta tart with courgette, broad beans, ricotta, with a light lemon thyme salad (v)

MATCH

Fresh English strawberries with lightly whipped vanilla cream (v)

Eton mess with crushed meringue, strawberries, raspberries, whipped cream (v)

Pimm's No.1 and ginger jelly with berries and mint (vg)

FIRST SERVE

Nyetimber Classic Cuvée, England, MV 125ml £13.5 | 750ml £80

Nyetimber Rosé, England, MV 125ml £16 | 750ml £95

ALCOHOL-FREE

Wild Idol Alcohol Free Sparkling White or Rose 750ml £36

Saicho 'Darjeeling', 'Hojicha' or 'Jasmine' Sparkling Tea 200ml £6 | 750ml £23

TO BOOK

Please visit rosl.org.uk/events or contact dining@rosl.org.uk



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.