



Tennis Week Set Menu

Thursday 18th to Saturday 27th June 2026

2 Courses £35.00 or 3 Courses £40.00

Starters

Chicken and Bacon Terrine (Su, Ce, E)

kohlrabi, apple gel

Tempura Cauliflower (Su, V, PB, G)

whipped beetroot and feta, pumpkin seeds, dill oil

Oak Smoked Salmon (G, Su, F, E, M)

buckwheat blini, lemon crème fraiche, capers, pickled shallot

Soup of the Day (V, M, Ce, G, Se, So)

served with a warm bread roll

Main Courses

Chicken Wild Mushroom Ballantine (Su, M)

crispy potato hash, cavolo nero, carrot puree, red wine jus

Roast Rump of Saltmarsh Lamb (G, Su, M)

lamb breast croquette, pea puree, medley baby vegetables, rosemary jus

Cornish Hake (F, Su, M, G)

salsify, charred leeks, kale, fish velouté, herb oil

Spring Pea and Mint Risotto (V, Su)

goats curd, dill oil

Side Dishes £6.00

Skin on Fries (V, PB)

Creamed Sautéed Spinach with Nutmeg (M, V)

New Potatoes with Herb Butter (M)

Tenderstem Broccoli with Toasted Almonds (M, N)

Mixed Garden Salad, French Dressing (Mu, V, Su, PB, Ce)

Medley of Seasonal Vegetables (V, PB)

Beer Battered Onion Rings (G, M, V)

Fine Beans with Shallots (V)

Desserts

Dessert of the Day (subject to change)

Rich Dark Chocolate Tart (G, So, PB, V)

raspberry compote, coconut cream

Rhubarb and Apple Crumble Cheesecake (V, G, M)

butterscotch sauce

Selection of Ice-Cream and Sorbets (M) (please ask for flavour allergens)

If you have a food allergy or intolerance, please let us know when placing your order.

Please note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk Mo - molluscs Mu - mustard N - tree nuts
P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services

and will be shared by the entire team