

A close-up photograph of a gourmet dish. The central element is a perfectly poached egg, its white firm and its yolk bright orange and slightly runny. This egg sits atop a thick, golden-brown fried base, likely a croquette or a thick cut of potato. The entire assembly is garnished with a vibrant yellow sauce, possibly hollandaise or a similar emulsion, which is drizzled over the egg and the base. The dish is presented on a white plate, surrounded by finely chopped green herbs and small pieces of dark, leafy vegetables, possibly roasted purple cauliflower or similar. The lighting is soft and focused, highlighting the textures of the food.

FOOD
— & —
DRINK
2025

WELCOME TO DINING AT WIMBLEDON



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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, plant-based, and non-gluten containing ingredient choices across the grounds, ensuring every guest can enjoy a meal that suits their needs.

INTRODUCING THE CAVENDISH

NEW FOR 2025

DISCOVER OUR NEW ALL-DAY DINING RESTAURANT IN THE HEART OF THE CHAMPIONSHIPS.

Reimagined for 2025, The Cavendish has been refurbished for this year's championships and is ideally located in no. 1 court. Whether you're dropping in for a quick bite to fuel your day, a more leisurely lunch or afternoon sweet treat, The Cavendish's relaxed and airy atmosphere and enviable location keeps you close to the action throughout the day.

Hearty classics served simply and generously, handmade pastries, soups and sandwiches, savoury bites and tempting desserts are served fresh from our ovens using seasonal ingredients along with a selection of speciality coffees, teas, soft drinks, and champagne.



Henry Jones (known as 'Cavendish') is one of the unsung pioneers of lawn tennis. He was a founding Member of the All England Club and was behind the introduction of tennis to the Club and also the founding of The Championships.

He was also the Referee for the first Championships in 1877 and was responsible for refining the original rules to give us the game that we largely have today.

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AS 2025 IS THE 150TH ANNIVERSARY OF THE INTRODUCTION OF TENNIS TO THE CLUB, WE THINK THIS WOULD BE THE IDEAL MOMENT TO HONOUR CAVENDISH'S CONTRIBUTION.

CLICK HERE TO FIND US.



THE CAVENDISH 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.

SMALL PLATES

GRILLED GLOBE ARTICHOKE

Raw radish, white bean purée, pistou
VE NGCI

ISLE OF WIGHT TOMATO SALAD

Beldi olives, tomato and sherry vinaigrette, basil
VE NGCI

SUPERFOOD SALAD

Butternut houmous, quinoa, confit tomatoes, cucumber, crispy kale, bitter leaf, pomegranate dressing
VE

SPINACH, FETA & SUNDRIED TOMATO QUICHE

Bitter leaf salad, mustard dressing
V

HOT SMOKED CHALK STREAM TROUT RILLETTES

Parsley salad, rye bread, Netherend butter

SMOKED HADDOCK FISHCAKE

Poached egg, hollandaise, chives

CONFIT CREEDY CARVER DUCK HASH

Fried egg, chives, brown sauce

CAESAR SALAD

Sutton Hoo chicken, Coppa ham, sourdough croutons, Winterdale cheese, rapeseed oil

LONDON HONEY GLAZED GAMMON

Crushed Jersey Royal potatoes, pickled shallot and herb salad

PLOUGHMANS PLATE

Coppa ham, Smoked Venison, Isle of Mull Farmhouse Cheddar, Tracklements Piccalilli, Fruit Preserve.

DESSERT

WIMBLEDON CAKE OF THE DAY

CREAM TEA

Served with scones, Wimbledon strawberry jam, clotted cream

WIMBLEDON STRAWBERRIES & CREAM

Plant-based cream available on request



INTRODUCING CENTENARY SEAFOOD BAR

**A CELEBRATION
OF BRITISH SEAFOOD
WITH EXCEPTIONAL
VIEWS ON THE
ACTION.**

The Centenary Seafood Bar offers a refined, yet relaxed dining experience with exceptional views across the southern courts.

It's sweeping panoramic outlook ensures you're connected to the tennis whilst you enjoy an exceptional menu celebrating the very best seafood and fish from the British coastline.



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AS DAYLIGHT FADES,
THE RESTAURANT
OFFERS A SOCIABLE
SETTING IN WHICH
TO GATHER WITH
CHAMPAGNE AND
SMALL PLATES,
MAKING IT THE
PERFECT PLACE
TO CELEBRATE A
MEMORABLE DAY.

**CLICK HERE
TO FIND US.**



An oasis in which to dine and drink, daytime or evening, enjoy responsibly sourced trout from the world-renowned Test and Itchen rivers in Hampshire to day-boat-caught mackerel and wild caught crab and lobster from our rich waters – paired with sommelier selected wines from established and emerging producers.



CENTENARY SEAFOOD BAR 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.

SMALL PLATES

DRESSED DEVON CRAB

Saffron potato salad, dressed summer leaves, caper and lemon dressing

SMOKED CHALK STREAM TROUT PAVÉ

Horseradish emulsion, rye crumb, bronze fennel, caperberries

CREVETTE CAESAR SALAD

Shaved pecorino, anchovies, croutons

SEVERN AND WYE SMOKED MACKEREL

Pickled cucumber, fennel and dill salad

ROASTED SEAFOOD BISQUE

Charlestown pickled mussels, rouille, toasted

CENTENARY SEAFOOD PLATE

DRESSED DEVON CRAB, SMOKED CHALK STREAM TROUT, CREVETTES, SEVERN AND WYE SMOKED MACKEREL

Saffron potato salad, green salad with lemon and caper dressing

SIDES

GREEN SALAD

Lemon and caper dressing

ISLE OF WIGHT TOMATO SALAD

Beldi olives, tomato and sherry dressing

JERSEY ROYAL POTATOES

Café de Paris rapeseed oil

DESSERT

WIMBLEDON STRAWBERRIES & CREAM

Plant-based cream available on request

LEMON TART

Raspberries, raspberry ripple cream

Served on rotation

ISLE OF MULL CHEDDAR

Apricot preserve, iced celery, fennel pollen

WATERLOO CHEESE

London honeycomb, charcoal water biscuit, white grape

BURT'S BLUE CHEESE

Fig chutney, sourdough crispbread

CREAM TEA

Fruit & Plain Scones
Wimbledon strawberry jam
and Cornish clotted cream

V

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.



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 Scottish wild venison wellington with rich mushroom duxelle and buttery puff pastry layers. Later, reconnect and unwind for afternoon tea and as evening falls, Champagne and cocktails.



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

CLICK HERE TO FIND US.



CENTENARY BRASSERIE MENU



UPON ARRIVAL

Complimentary

“WALDORF” SALAD

Chicory, celery, candied sunflower seeds, pickled grapes, dill ranch dressing

V E

MAIN COURSE

CELERICAC WELLINGTON

Trompette, farro, summer greens, parsley purée, caramelised shallot, celeriac sauce

V

PLAICE MEUNIÈRE

Brown butter, lilliput capers, samphire, lemon
Recommended for two people

POACHED FOSSE CHICKEN

Fennel and herb ballotine, chicken sauce, red pepper ketchup, sweetcorn, baby leek
Recommended for two people

VENISON WELLINGTON

Mushroom duxelles, spinach crêpe, parsley purée, caramelised shallot, venison bordelaise
Recommended for two people

COLD MAIN COURSE

SUPERFOOD SALAD

Butternut houmous, quinoa, confit tomatoes, cucumber, crispy kale, bitter leaf, pomegranate

V E

CAESAR SALAD

Fosse chicken, baby gem lettuce, Coppa ham, sourdough croutons, Winterdale cheddar, rapeseed oil

SIDES

Butterbean and Broad Beans, Salsa Verde, Helda Bean Salad

Jersey Royal Potatoes
Café De Paris rapeseed oil

Broccoli Tops, Sprouting Cauliflower with a Cheese Crumb

DESSERT

WIMBLEDON STRAWBERRIES & CREAM

Plant-based cream available on request

LEMON TART

Kentish raspberries, raspberry ripple, lemon balm

V

BRITISH ARTISAN CHEESE PLATE

Waterloo cheese
London honeycomb, charcoal water biscuit, white grape

AFTERNOON TEA

SANDWICHES

Coronation Chickpea on Turmeric 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 Meringue Choux

Chocolate and Salted Caramel Tart

Vanilla and Raspberry Slice

CREAM TEA

FRUIT & PLAIN SCONES

Strawberry jam and Cornish clotted cream

SELECTION OF WIMBLEDON CAKES

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 the Celeriac Wellington with caramelised shallot and celeriac sauce to the Aged South Downs Pork Rack with black garlic Caesar salad and mustard sauce. Indulge in Wimbledon strawberries and cream or a selection of British artisan cheeses.



For afternoon tea, enjoy delicate pastries, warm scones with Cornish clotted cream, and classic sandwiches like egg mayonnaise and cress.

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

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

CLICK HERE
TO FIND US.



THE WINGFIELD RESTAURANT MENU



STARTER

“WALDORF” SALAD

Chicory, celery, candied sunflower seeds, pickled grapes, dill ranch dressing **V E**

SMOKED CHALK STREAM TROUT

Lemon, lilliput capers, rye bread

MAIN COURSE

CELERIAC WELLINGTON

Saffron potato salad, green salad with lemon and caper dressing **V E**

SHELLFISH PLATTER

By Chef Bryn Williams

Lobster mayonnaise, Dressed Devon crab, Mennai mussels, Prawns, potato salad and soda bread

TUNA & SALMON YUZU DRESSING STREAM TROUT

Baby spinach salad

Recommended for two people

DISH OF THE DAY

on rotation Pork/Chicken

AGED SOUTH DOWNS PORK RACK

Black garlic Caesar salad, Albion Coppa ham, pork and mustard sauce

POACHED SUTTON HOO CHICKEN

Fennel and herb ballotine, chicken jus, red pepper ketchup, sweetcorn, baby leek

VENISON WELLINGTON

Mushroom duxelles, spinach crêpe, creamed spinach and parsley purée, caramelised shallot, venison bordelaise

SIDES

JERSEY ROYAL POTATOES

Café De Paris butter

Butterbean and Broad Beans,
Salsa Verde, Helda Bean Salad

Broccoli Tops, Sprouting Cauliflower
with a Cheese Crumb

DESSERT

WIMBLEDON STRAWBERRIES & CREAM

Plant-based cream available
on request

LEMON TART

Raspberries, raspberry ripple cream

SELECTION OF BRITISH ARTISAN CHEESES

One option to be rotated

ISLE OF MULL CHEDDAR

Apricot preserve, iced celery,
fennel pollen

WATERLOO CHEESE

London honeycomb, charcoal
water biscuit, white grape

BURT'S BLUE CHEESE

Fig chutney, sourdough crispbread

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 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.