



INTRODUCING  
—  
THE  
CAVENDISH



## 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.



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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.

**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.





## 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

**V E N G C I**

#### ISLE OF WIGHT TOMATO SALAD

Beldi olives, tomato and sherry vinaigrette, basil

**V E N G C I**

#### SUPERFOOD SALAD

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

**V E**

#### 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





## ENVIRONMENT POSITIVE

### CHAMPIONING LOCAL SOURCING.

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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

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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.