

**SOURCED
& FOUND**
M E N U

**CANAPÉS & A GLASS OF WIMBLEDON GIN & LOCAL ALLOTMENT
GOOSEBERRY FIZZ**

Hilton Charcuterie 'Nduja crostini, **Wimbledon Rooftop** farm honey
& micro herbs

AND

Wimbledon Rooftop farm grown oyster mushroom parfait, **Lockdown
Bakehouse** brioche, **Jam Mothers** crab apple & rosemary jelly

TO START: A CELEBRATION OF THE WIMBLEDON SMOKEHOUSE

Beechwood smoked wild salmon, pickled fennel & cucumber salad

Smoked haddock fish cake, foraged wild garlic aioli

Smoked mackerel, dill & horseradish rillettes

Whipped smoked cod's roe

To be served with a selection of **Lockdown bakehouse's** finest breads

MAIN COURSE:

March House Farm slow roasted chicken breast, confit leg & foraged
wild garlic croquette, **Sheen Common** nettle mash, **Barnes Farmers Market**
greens & roasted squash, wild thyme & **Wimbledon Copper Leaf** ale jus

DESSERT:

Isaacs of St Margarets Coffee & **Zanzibar Rum** semifreddo, hazelnut &
pistachio praline, caramelised fig, basil syrup

TO FINISH:

Selection of **Teddington Cheese shops** finest British cheeses, house
made seeded cracker, **Against the Grain** cider & **Bramley** apple chutney

AND

William Curley chocolate truffles

