



Wimbledon Hospitality

Renshaw Restaurant

Monday 29th June – Sunday 12th July 2026

eventmasters

The Renshaw Restaurant

The Renshaw Restaurant, aptly named after the famous Renshaw twins, is located within Court One and is held solely for Wimbledon Debenture ticket holders. To this end, the tennis facility offers a delightful air of exclusivity for guests who wish to avoid the hustle and bustle of the busy championship occasion as they indulge in the restaurant's splendid three-course lunch.

The Renshaw Restaurant Package Includes:

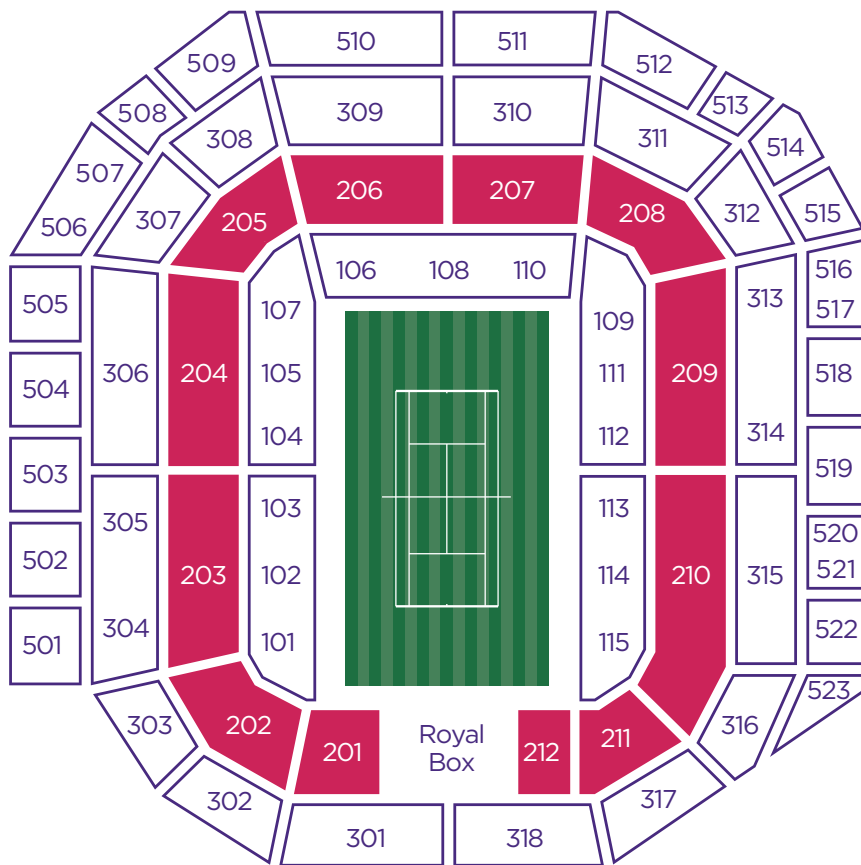
- Centre Court or Court No 1 Wimbledon tickets
- Champagne & Pimm's reception
- Three-course hot and cold lunch
- Complimentary bar serving wine, beer and soft drinks throughout the event
- Luxurious dining facility
- Afternoon tea
- Complimentary Wimbledon programme for each guest
- All non-complimentary drinks can be purchased at the bar

* Debenture allocation will be grouped in a minimum of pairs

Tap to view Renshaw Restaurant prices

Debenture Seating Plans

 Debenture Seats Highlighted



Centre Court



No.1 Court

Dress Code

Renshaw Restaurant Dress Code

As our guests pay to enjoy a 5-star restaurant experience, we feel that you deserve to live in the full VIP experience – so why not dress up for the occasion?

The Renshaw Restaurant has a smart casual dress code, and we advise our guests to follow these guidelines:

- No jeans
- No trainers and flip flops
- No sportswear; however, tailored shorts may be worn

The venue also has a strict policy regarding slogans on t-shirts.

For example, clothing that bears political or offensive statements is strictly prohibited.

To keep everyone safe at our tennis venue, any bag which exceeds 16" x 12" x 12" is prohibited (please be aware that only one bag per person is permitted).



Sample Menu

WEEK ONE

STARTER

Roasted Lincolnshire Cauliflower Florets

Porcini and soy sauce jelly,
whisky-soaked raisins and chicory
Suitable for vegans and vegetarians

Yellow Pepper Gazpacho

Charred tomatoes and basil-infused olive oil
Suitable for vegans and vegetarians

Mosaic of Cured Tuna and Yorkshire Fettle Cheese

Watermelon, wasabi, dill flavoured caviar, fresh mint and herb oil

Butter-poached Sutton Hoo Chicken and Ham Hock Terrine

Black truffle, piccalilli, crispy panetta and coronation mayonnaise

MAIN COURSE

Truffle and Maple Syrup Polenta

Roasted baby carrots and baby beetroot with plant-based feta cheese,
balsamic and pomegranate dressing
Suitable for vegans and vegetarians

Fillet of Stone Bass

Charred leeks, girolles mushroom, basil mashed potato, creamed leek
puree and lovage pesto

Breast and Rack of Shropshire Lamb

Braised lamb shoulder bonbon, pea puree, heritage and Anna potato

RENOWNED CHEF BRYN WILLIAMS

Courgette and Tomato Gratin

Slow-cooked onion, black olive and plant-based feta
Suitable for vegans and vegetarians

SERVED COLD

Tenderstem Broccoli Salad

Blueberries, crispy sour cherry, ginger and kombucha dressing
Citrus dressed oil
Suitable for vegetarians

Poached and Glazed Lobster Tail

New potato and red cabbage salad, heritage tomatoes and smoked paprika
£13.00 Supplement

DESSERT

Kentish Strawberries and Blackberries

Cornish clotted cream
Suitable for vegetarians

Strawberry Chocolate, Strawberry Basil Sorbet, Strawberry Gel and Crushed Meringue

Suitable for vegetarians

Milk Chocolate Mousse

Confit cherry jam, aerated chocolate sponge and kirsch cherries
Suitable for vegetarians

Alberts Roux's Lemon Tart

Kentish raspberries
Suitable for vegetarians

Sample Menu

WEEK TWO

STARTER

Yellow Beetroot Tartare

Pickled Chanterelle mushroom, white truffle oil and a plant-based soft cheese mousse, crispy quinoa
Suitable for vegetarians

Chilled Pea and Mint Soup

Citrus dressed oil
Suitable for vegetarians

White Asparagus Panna Cotta

Citrus dressed Devon white crab with lemon balm

Ballotine of Rabbit and Staffordshire Pork

Celeriac cream, roasted baby onions and apricots

MAIN COURSE

Roasted Kohlrabi and Shiitake Mushroom

Crispy cavolo nero and soy sauce gel
Suitable for vegans and vegetarians

Steamed Fillet of Brill

Devon crab and scallop mousse, fennel ceviche, butter-poached bok choy and chive veloute

Sirloin of Yorkshire Beef

Slow-cooked sticky Jacobs ladder, Roscoff onion and bone marrow gratin, Anna potato and watercress emulsion

RENOWNED CHEF BRYN WILLIAMS

Stone Bass

Parsley, red pepper, green courgettes and balsamic dressing

SERVED COLD

Laverstoke Mozzarella

Beetroot and radish salad, beetroot couils and lemon oil
Suitable for vegetarians

Poached and Glazed Lobster Tail

New potato and red cabbage salad, heritage tomatoes and smoked paprika
£13.00 Supplement

DESSERT

Kentish Strawberries and Blackberries

Cornish clotted cream
Suitable vegetarians

Vanilla Panna Cotta

Sticky stem ginger cake, apricot compote, fresh raspberries and blossom honey
Suitable for vegetarians

Alberts Roux's Lemon Tart

Kentish raspberries
Suitable vegetarians

Blackberry Cheesecake

Fresh berries and mint
Suitable for vegans and vegetarians

Sample Menu

AFTERNOON TEA

RECEPTION SANDWICHES

Egg mayonnaise and cress on malted bread

Suitable for vegetarians

Ham, Emmental cheese and Dijon mustard mayonnaise on white bread

Coronation chicken on poppyseed bread

Prawn, lemon pepper mayonnaise and creme fraiche on oatmeal bread

Devon Fruit and Plain Scones

Strawberry jam and Cornish clotted cream

Suitable for vegetarians

SELECTION OF AFTERNOON TEA PASTRIES

Lemon and poppyseed Battenburg

Chocolate and hazelnut eclair

Fruit tart

Vanilla custard mille-feuille

Raspberry and almond macaroon

All pastries are suitable for vegetarians



Sample Menu

TEA SELECTION

English Breakfast Tea

Rick Assam tea balanced with light Ceylon. Perfect with or without milk

Sourced: Assam and Ceylon

Brew time: 3-5 mins

Tasting notes: Refreshing, full-bodied, robust

Caffeinated: Yes

Earl Grey

Ceylon tea infused with pure bergamot oil and blended with fresh orange peel

Sourced: Ceylon

Brew time: 3-5 mins

Tasting notes: Light, citrusy, floral

Caffeinated: Yes

CO₂ Decaffeinated

An earthy Ceylon tea, decaffeinated without chemicals for a slightly fruity tea.

Sourced: Ceylon

Brew time: 3-5 mins

Tasting notes: Light, fruity, earthy

Caffeinated: No

Moroccan Mint

A take on a Moroccan classic. Robust gunpowder green tea, blended with refreshing peppermint leaves.

Sourced: China

Brew time: 5+ mins

Tasting notes: Minty, strong

Caffeinated: Yes (0.01%)

Chai

Assam black tea blended with a unique masala mix of cinnamon, a dash of ginger and black pepper.

Add honey to enjoy a sweet cup.

Sourced: Assam

Brew time: 3-5 mins

Tasting notes: Spicy, bright

Caffeinated: Yes

Green Tea

A seasonal Yunnan tea creates a light, hoppy flavoured green tea.

Sourced: Yunnan

Brew time: 3-4 mins

Tasting notes: Grassy, hoppy, rich

Caffeinated: Yes

Apple and Blackberry

A well-balanced mixture of berries, rosehip and hibiscus, offers a refreshingly fruity tea.

Sourced: from real fruits and herbs

Brew time: 5+ mins

Tasting notes: Jammy, fruity

Caffeinated: No

Lemon and Ginger

A blend of spice and citrus. A warming classic balanced with herby lemon verbena.

Sourced: From real fruits and herbs

Brew time: 5+ mins

Tasting notes: Herby, firey, citrusy

Getting to Wimbledon

Trains & Underground

We highly recommend using public transport to reach Wimbledon.

The nearest tube stations are Southfields (District Line) and Wimbledon (District Line and Main line).

Walking times from Southfields are approximately as follows:

- 5 minutes to the entrance to Wimbledon Park where the Queue is located.
- 15 minutes to the Grounds, Gate 1
- 20 minutes to The Grounds, Gate 3

Wimbledon is the only London station with interchange between rail, Underground and Tramlink services, and can be reached directly from a number of major overground train stations.

Shuttle Bus

A shuttle bus service operates just outside Wimbledon station, going to and from the Grounds of the All England Club.

Taxi

Shared Taxi services also operate between Wimbledon Station and the All England Club (return services depart from the rank located between Gates 12 and 13 on Somerset Road).

Walk

Walking times from Wimbledon Station are approximately as follows:

- 25 minutes via the Walkers' Route to Gate 7 and 12
- 30 minutes via Wimbledon Village to Gates 7 and 12

Championships staff will also be on-hand to provide walking maps to guide you to the Grounds.

Trams

Trams run every 5 minutes from East Croydon station to Wimbledon station during the day on Monday to Saturday, and once every 7/8 minutes on Sundays and early mornings/evenings.

This service takes around 26 minutes.

Rated **Excellent**




 **Trustpilot**

Read why we're rated excellent

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