



THE PETERSHAM

*Floral Court*

## Seasonal Menu

Two courses 29.50 / Three courses 34.00

### Appetisers to share

Sourdough, olive and rosemary focaccia with Zisola olive oil 3.50

Bagna Cauda with fennel, tardivo and quail's eggs 7.00

Artichoke alla giudia with sage and lemon 10.50

### Starters

Winter minestrone with herb croutons

Risotto with Tema artichokes and Parmigiano Reggiano

Mozzarella di Bufala with speck, pine nuts and chili, grumolo rosso

### Mains

Haye Farm lamb with marinda tomato, saffron artichokes and wild garlic

Artichoke alla Romana, baked marinda tomato, risina beans and oregano

Fillet of Cornish hake, saffron potatoes, buttered leeks

Roast loin of venison with parsnips, braised red cabbage and burnt onion

*Supplement* 9.00

Steamed purple sprouting broccoli with lemon and Zisola olive oil 6.00

Buttered heritage carrots with parsley 6.00

Petersham garden salad 6.00

### Dessert

Rhubarb and vanilla mascarpone tart

Original Bean chocolate with Zisola olive oil ice cream and honeycomb

PLEASE ADVISE US OF ANY ALLERGEN REQUIREMENTS

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY AND DEMAND THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES.  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.



