



Petersham Nurseries Cafe

Sunday 14th May

Petersham Nespole Prosecco

9.50

Appetiser

Bruschetta with Broad Beans, Pecorino & Mint

Starters

Varieties of Courgettes, Tomatoes, Capers, Pine Nuts & Garden Herbs (V)

9.75

Cannelloni with Broad Beans, Peas, Ricotta & Chives

11.50

Saffron Gnocchi with Mussels, Peas & Flowers

12.50

Mammole & Spinosa Artichokes with Prosciutto San Daniele & Haye Farm Egg

13.50

Portland Crab, Asparagus, Radish, Bottarga, Peas, Amalfi Lemon & Flowers

14.50

Mains

Roasted Courgettes, Rainbow Chard, Spiced Chickpeas & Mint Yoghurt (V)

16.50

Roast Chicken with Casteluccio Lentils, Green Sauce & Chard

27.50

Fillets of Hake with Vermentino, Asparagus, Chives & Peas

28.50

Rack of Lamb with Artichoke, Tomato, Anchovy & Jersey Royals, Garden Herbs

29.50

Cornish Native Lobster Salad with Freekeh, Garden Herbs, Amalfi Lemon & Wild Fennel

38.00

Sides

Steamed Jersey Royals with Mint & Zsola Olive Oil

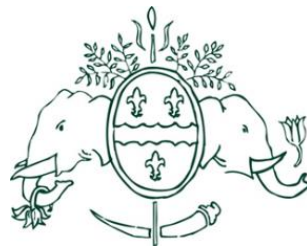
5.50

Petersham Garden Rocket, San Giacomo & Shaved Parmesan

5.50

We source the best quality seasonal ingredients, due to supply & demand this may mean we run out of certain dishes.

A discretionary service charge of 12.5% will be added to your bill.



Desserts

1 Scoop of Lemon Sorbet	3.50
Spring Berries with Mint & Lemon	6.00
Crème Fraîche Ice Cream, Almond Biscuit, Basil & Zisola Olive Oil	6.50
Prosecco Poached Nespole, Jelly & Thyme	7.50
Strawberry & Custard Tart	8.00
Layers of Crisp Cannoli Sheets with Raspberry, Vanilla & Pistachio	8.50

Cheese with Rhubarb Chutney & Lavache

Waterloo, Unpasteurised Cow's Milk, Risleigh	9.00
Montgomery's Cheddar, Unpasteurised Cow's Milk, North Cadbury	9.00
Beauvate (V), Pasteurised, Blue, Cow's Milk, Nottinghamshire	9.00

1 Plate of two 11.00 or 1 Plate of three 15.00

Sweet Wines

	50ml	750ml	Bottle
Moscato d'Asti, Poderi Rocconeira, 2016		33.00	750ml
I Capitelli, Anselmi, 2015	7.50	40.00	375ml
Essenza, Dolomiti Passito, Pojer e Sandri, 2011	9.00	60.00	375ml
Malvasia Passito "Vigna del Volta", La Stoppa, 2009	8.00	70.00	500ml
Donnafugata, 'Ben Lye', Passito di Pantelleria, Italy, 2014	10.00	130.00	750ml
Vin Santo, Terre a Mano, 2004	12.50	83.00	375ml



Wilderness Festival

August 3rd - 6th, 2017



Slow Food in the UK
Chef Alliance
www.slowfood.org.uk

The seventh season awaits and we are excited to be back.

Wilderness is the multi-award winning 4-day festival combining live music, contemporary arts and an array of theatre, craftsmanship and dining experiences. Four days in a nature reserve to meet new people, meet new ideas and new experiences. This year they have opened up more acres to camp on and invited more artists to the stages than ever before!