



Petersham Nurseries Cafe

Thursday 22nd June

Petersham Strawberry Prosecco 9.50

Appetiser

Bruschetta with Heritage Tomatoes & Oregano

Starters

Chilled Cuore del Vesuvio Tomato & Romano Pepper Soup 9.00

Risotto with Courgettes, Mint & Parmesan 12.00

Lasagnette with Green Beans & Pesto 'Genovese' 14.00

Mozzarella di Bufala with Heritage Tomatoes, Lemon & Nasturtiums 14.00

Mantua Melon with Prosciutto di San Daniele 16.00

Mains

A Plate of Grains & Pulses, Steamed Asparagus, Tomatoes, Artichokes & Beetroots (V) 22.00

Porte Chop with Capers, Sage & Lemon, Shaved Fennel, Petersham Garden Salad 26.00

Whole Baked Lemon Sole with Borlotti Beans & Agretti 27.00

Grilled Leg & Cutlet of Lamb with Mixed Beans & Anchovy 28.50

Fillet of Turbot with Asparagus, Peas, Broad Beans, Lovage & Lettuce, Bottarga 32.00

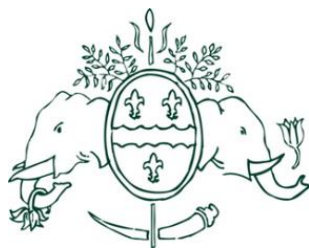
Sides

Petersham Garden Salad 4.50

A Variety of Courgettes with Basil & Zisola Olive Oil 5.00

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 Cherry with Almond Wafer	3.50
Summer Berries with Mint & Lemon	6.00
Prosecco Poached Apricots with Creme Fraiche Sorbet	7.50
Haye Farm Strawberries, Meringue & Roses	8.50
torta Tenerina & Mascarpone	8.50

Cheese with Rhubarb Chutney & Lavoche

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

1 Plate of two 11.00 1 Plate of three 15.00

Sweet Wines

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

Farms Not Factories Fundraising Dinner

Thursday 22nd June, 7pm, £95

Join us for this exclusive evening, celebrating the farm to fork philosophy and the relationship between chef and farmer.

Petersham Nurseries Cafe will host a summer banquet to support Farms Not Factories in their campaigning endeavours, exposing the shocking truth behind pig factories. Tickets will include a three-course feast style sharing menu. 1 seasonal prosecco on arrival and house wine will be donated by Petersham Nurseries.



to book go to www.petershamnurseries.com/events/



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