

THE PETERSHAM

Floral Court

AFTER DINNER SELECTION



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Digestifs

Cocktails

Tiramisu Martini	£13.00
Espresso Martini	£13.00
Negroni	£13.00
Old Fashioned	£13.00

Whisky

Strathisla 12yo (Scotland, Speyside)	£10.50
Teeling (Irish)	£11.50
Mars Cosmo (Japanese)	£15.00
Springbank 15yo (Scotland, Lowland)	£16.50

Amaro and Liguers

Limoncello Amalfi	£9.00
Fernet Branca	£9.00
Montenegro Amaro	£9.00
Amaretto Disaronno	£9.00

Brandy and Cognac

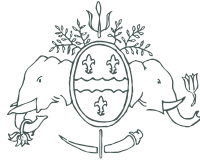
H by Hine, Cognac	£10.50
Pere Magloire XO Pays D'Auge Calvados	£15.50

Grappa and Distillati

Grappa di Pinot Nero	£9.00
Rossi D' Angera	£10.00
Grappa Castello di Fonterutoli, Mazzei	£13.00
Grappa di Sassicaia, Jacopo Poli	£22.00

PLEASE ADVISE US OF ANY ALLERGEN REQUIREMENTS.

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.



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Desserts

Dark chocolate orange truffles 5.50

Sticky toffee pudding with vanilla ice cream 9.50

Angellorum 2014, Recioto della Valpolicella Classico DOCG, Masi 16.00 / 75ml

Baked cheesecake with kumquat compote 9.50

I Capitelli 2015, Veneto IGT, Anselmi 11.00 / 75ml

Yorkshire rhubarb, blood orange, and pink grapefruit with rhubarb and ginger sorbet 9.50

Ben Rye, Passito di Pantelleria DOC, Donnafugata, Sicily 18.00 / 75ml

Original Beans chocolate with Zisola olive oil ice cream and honeycomb 9.00

Angellorum 2014, Recioto della Valpolicella Classico DOCG, Masi 16.00 / 75ml

Yorkshire rhubarb tart with clotted cream 10.00

Essentia, Vigneti Delle Dolomiti IGT, Pojer & Sandri 14.00 / 75ml

Ice creams and sorbets 5.00

Solio' Late Harvest 2007, Loazzolo DOC, Isolabella Della Croce, Piedmont 10.00 / 75ml

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Cheeses

Please ask your server to present the cheese board

A plate of three 9.00 / A plate of five 12.00

Innes Log raw goat's milk

Wine suggestion : Terre Alte 2016, Rosazzo DOCG, Livio Felluga 25.00 / 125ml

Baron Bigod raw cow's milk

Wine suggestion : Ser Lapo, Chianti Classico Riserva DOCG, Castello Di Fonterutoli 15.50 / 175ml

Sparkenhoe mature Red Leicester raw cow's milk

Wine suggestion : Amarone della Valpolicella 2009, Stropa DOCG, Monte Dall'Ora 35.00 / 125ml

Beenleigh Blue sheep's milk

Wine suggestion : Vin Santo del Carmignano DOC 2005, Terre A Mano, Tuscany 18.00 / 75ml

Gubbeen cow's milk

Wine suggestion : Vin Santo del Carmignano DOC 2005, Terre A Mano, Tuscany 18.00 / 75ml

Served with fig and walnut bread and damson paste

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