

London in pink 13.00

Petersham winter cocktail 13.00

### Appetisers

Artichoke alla giudia 12.00

Shaved Tema artichoke with parmigiano reggiano 14.00

A plate of prosciutto di San Daniele 12.00

Puntarelle with anchovies and chili 14.00

Monkfish carpaccio with blood orange and chives 24.00

Fried Lindisfarne rock oysters with wild garlic mayonnaise 12.00

### Starters

Mozzarella di bufala with pickled delicata pumpkin and prosciutto di San Daniele 18.00

Risotto allo zafferano mantecato with bone marrow 26.00

Gnocchi with kale, pistachio and wild garlic pesto 22.00

Beef carpaccio with parmigiano reggiano and rocket 22.00

Beetroot, fennel, pistachio and dill salad 16.00

Ribollita with Fonterutoli olive oil 18.00

Tagliatelle with Haye Farm beef ragu 22.00

### Mains

Cornish gurnard all'acqua pazza 28.00

Roast squash and coconut dahl with cavolo nero 26.00

Artichoke alla Romana with grumolo salad 28.00

Haye Farm chicken with caramelised onion puree and mixed alliums 28.00

Venison with parsnips and braised red cabbage 36.00

Lemon sole with brown butter, chili, capers, lemon and parsley 30.00

Haye Farm sirloin 42.00

### Sides

Steamed cavolo nero with grilled lemon 6.50

Pure di patate 6.50

Roast Haye Farm squash with sage butter 6.50

Petersham winter leaf salad 6.00

Grilled radicchio rosso di Terviso 9.00

Fagiolini coco with Fonterutoli olive oil 6.50

Petersham home baked breads with Zisola olive oil 3.50 / 7.00

Eau de Vie water 1.50 per person

*Seasonal set menu available, on request, during midweek lunch and between 17:00 - 18:30*