



THE PETERSHAM

Floral Court

Tasting Menu

Appetiser

Shaved tema artichoke with parmigiano reggiano

NV P.R. Blanc de Blancs, MonteRossa, Franciacorta DOCG, Lombardy

Starter

Beetroot, fennel, pistachio and dill salad

NV Maximum Brut Rose, Trento DOC, Ferrari, Trentino Alto Adige

Middle

Gnocchi with kale, pistachio and wild garlic pesto

Sauvignon, Piemonte DOC, Isolabella dela Croce

Fish course

Cornish gurnard all'acqua pazza

Misco, Verdicchio dei Castelli di Jesi DOC, Tenuta Di Tavignano

Main

Venison with parsnips and braised red cabbage

Montessu, Isola Dei Nuraghi IGT, Agricola Punica, Sardinia

Dessert

Original Beans chocolate with Zisola olive oil ice cream and honeycomb

Vigna del Volta, Emilia Passito IGT, La Stoppa, Emilia-Romagna

Menu £60

With wine flight £130

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.

