

## Lunch Menu

We recommend choosing a selection of three dishes to share between two.

A Selection of Italian Meats and Cheeses served with Pane Carasau and Apricot Chutney (D, W, SD, Onion) £15.00  
*(Salsiccia del Contadino, Prosciutto, Semi-mature Pecorino, Capretta Goat's Cheese)*

### Hot Dishes

Orecchiette with Mixed Herb & Tomato Sauce, topped with Ricotta and Pine Nuts (W, C, D, Onion, Garlic) £12.00

Mushroom Ravioli with Butter & Thyme (D, W, E) £12.50

Haye Farm Roast Chicken Leg with Lemon, Rosemary & White Wine, served with Parsley-topped Roasted Courgettes and Pink Fir Potatoes dressed in Salsa Verde (F, SD) £14.50

Haye Farm Spiced Lamb Meatballs in a Mixed Herb & Tomato Sauce served with Baked Polenta, topped with Parmesan and Parsley (Onion, C, D, Garlic) £14.50

Cauliflower & Stilton Soup, with a Parsley & Hazelnut Garnish, served with Cheese straws (D, N, W) £9.00

### Salads

Purple Sprouting Broccoli with Pickled Apples (Pink Peppercorns, White Wine Vinegar), Spinach, Honeyed Walnuts, Garlic and Pecorino (D, SD, N) £12.50

Roasted Squash, with Haye Farm Cavolo Nero, Chard, Haye Farm Kale and Sultanas, topped with Chilli Flakes (SD) £11.00

Mozzarella served with Chargrilled Aubergines, Courgettes, Peppers and Tomatoes marinated in a Garlic, Chilli & Herb Olive Oil Dressing (D) £12.50

### Quiche

Slow Roasted Tomato, Feta, Mixed Olives and Chive Quiche with a Haye Farm Salad of Garden Leaves and Tomatoes (D, W, E, M, SD) £9.50

### Sandwiches

Rye Bread with Smoked Salmon & Chive Crème Cheese and a Haye Farm Garden Salad (W, D, F, SD, M) £10.00

"Petersham Cheese Toastie" - with Gorgonzola Dolce and Montgomery's Cheddar, served with Spicy Tomato & Chilli Jam and a Haye Farm Garden Salad (W, D, SD, M) £11.50

### Little extras

Mixed Breads drizzled in Olive Oil and Salt served with Butter (W, D) £3.00

Mixed Breads drizzled in Olive Oil and Salt, served with Butter and Taggiasca Olives (W, D) £4.50

Haye Farm Garden Salad (M, SD) £3.50



## Teahouse

### Fine Italian Wines

All wines selected from Petersham Cellar. If you wish to see a more extensive wine list please ask a member of staff.

#### Sparkling

Peach Bellini Peaches mixed with Petersham Prosecco Glass £11.00

Rose Petal Prosecco Crystallised Rose Petals mixed with Rose Syrup and Prosecco Glass £9.50

Petersham Prosecco Frizzante, Villa Marcello, 125ml £7.00  
Prosecco (Veneto) - Fresh, Elegant, Delicate Bottle £30.00

#### White

Trebbiano D'Abruzzo, Masciarelli 175ml £6.50  
Trebbiano (Abruzzo) - Crisp, blossom, white fruits Bottle £27.00

Pinot Bianco, Tenimento Del Barse, Villa Marcello 175ml £9.00  
Pinot Bianco (Veneto) - Lemon zest, pear, crisp Bottle £35.00

#### Rose

Rosato IGT Colline Teatine, Masciarelli 175ml £6.50  
Montepulciano (Abruzzo) - Fresh, orchard blossom, citrus Bottle £27.00

Rose Belguardo, Tentua Belguardo 175ml £9.00  
Sangiovese, Syrah (Tuscany) - Raspberries, strawberries, delicate Bottle £35.00

#### Red

Terra Mazzei, Castello Di Fonterutoli 175ml £6.50  
Sangiovese, Merlot, Alicante (Toscana) Strawberries, blueberries, medium-bodied Bottle £27.00

Tenimento Del Barse, Villa Marcello 175ml £9.00  
Cabernet Franc, Merlot (Veneto) - Red fruits, fresh, rounded Bottle £35.00

Chianti Classico, Castello Fonterutoli, 2014 Half Bottle £29.00  
Sangiovese, Malvasia Nera, Colorino, Merlot (Toscana) Black Fruits, Tobacco, Ripe Tannins

### Gilt & Flint Organic Craft Beers

Using age old traditional brewing techniques, Gilt & Flint is an organic Brewhouse, based at our family farm, Haye Farm, in East Devon.

Helles Lager, 330ml £5.50

New England style IPA, 330ml £5.50

Pale Ale, 330ml £5.50

Filtered Still Water 1L £1.50

Filtered Sparkling Water 1L £1.50

Tap Water

### Soft Drinks

Sparkling 500ml £4.00

Elderflower 1L £8.00

Ginseng £5.00

Boo-Chi Strawberry £5.00

Kombucha Turmeric £5.00

(250ml) Fresh Mint £5.00

Original £5.00

Homemade 500ml £5.00

Lemonade 1L £10.00

Luscombe Apple £3.00

Organic Juices (250ml)

Apple & Pear £3.00

### Freshly Ground Organic Coffees

Espresso £2.50

Cortado £3.00

Cappuccino £3.30

Flat White £3.30

Macchiato £2.50

Americano £3.00

Latte £3.30

Mocha £3.50

Hot Chocolate £3.30

Turmeric Latte £3.30

### Loose-Leaf Tea Selection

Supplied by Canton Tea

#### Signature Teas

English Breakfast Big - Beautiful - Exuberant Pot for 1 £3.30

Pot for 2 £5.80

Earl Grey Bergamot - Velvety - Harmonious Pot for 1 £3.30

Pot for 2 £5.80

Assam Malty - Rousing - Familiar Pot for 1 £3.30

Pot for 2 £5.80

Decaf English Breakfast Caramel - Comforting - Robust Pot for 1 £3.30

Pot for 2 £5.80

#### Speciality Teas

Darjeeling Muscatel - Bright - Ethereal Pot for 1 £3.80

Pot for 2 £6.50

Jade Tips Green Cut Grass - Succulent - Verdant Pot for 1 £3.80

Pot for 2 £6.50

Wild Chai Spiced - Aromatic - Seductive Pot for 1 £3.80

Pot for 2 £6.50

#### Premium Teas

Jasmine Pearls Green Honeysuckle - Fragrant - Intoxicating Pot for 1 £4.50

Pot for 2 £7.50

Silverneedle White Honeydew - Delicate - Bliss Pot for 1 £4.50

Pot for 2 £7.50

Lapsang Souchong Smokey - Dark - Opulent Pot for 1 £4.50

Pot for 2 £7.50

#### Herbal Blends

Giardino Fresh - Floral - Minty Pot for 1 £3.80

Pot for 2 £6.50

Chamomile Apple-sweet - Silky - Slumberous Pot for 1 £3.80

Pot for 2 £6.50

Triple Mint Herbaceous - Icy - Invigorating Pot for 1 £3.80

Pot for 2 £6.50

Red Berry & Hibiscus Blackcurrant - Juicy - Nostalgic Pot for 1 £3.80

Pot for 2 £6.50

Rooibos Honeyed - Tribal - Rich Pot for 1 £3.80

Pot for 2 £6.50

### From the Cake Table

Flourless Orange Almond Cake Slice (E, N) £5.50

Wholemeal Apple Individual Cake (E, W) £3.00

Pear, Hazelnut & Chocolate Chip Cake Slice (W, D, E, N) £4.50

Vegan Chocolate Cake Slice (W, SD) £4.00

Carrot & Walnut Cake Slice with Cream Cheese Icing (N, E, D, W) £5.50

Scones with Clotted Cream and Seasonal Jam (W, D, E) £6.50

Almond, Lemon & Poppyseed Cake Slice (N, W, D, E) £4.50

Organic Ice Creams from Marshfield Farm in the South West £3.50/  
please ask one of our waiters for the full list of available flavours 125ml pot

In line with Government Guidelines, we ask for your help during this time to maintain the comfort and health of all our customers and staff.

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

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

### ALLERGEN INFORMATION

If a dish contains one of the 14 EU Allergens the following codes will be present above: W = Wheat / D = Dairy / E = Eggs / N = Nuts / P = Peanuts / S = Sesame seeds / Soy = Soy Beans / C = Celery / L = Lupins / M = Mustard / F = Fish / Sh = Crustaceans / SD = Sulphites