



THE PETERSHAM

Floral Court

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and veg are sourced from our family farm Haye Farm, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals.

Antipasti

Beef tartare with chanterelles, hazelnuts and carrots 15.00

Carabinero prawn 22.00

Petit violet and Jerusalem artichokes 10.00

Smoked mackerel and lemon croquettes 12.00

Primi

Beetroot with labneh, pomegranate and pistachio 14.00

Pan-fried sweetbreads with celeriac, anchovy and puntarelle 16.00

Slow cooked egg yolk with potato and wild mushrooms 18.00

Cacio e pepe tortellini 18.00

Secondi

Fillet of beef with marinated shallots and crispy thyme potatoes 34.00

Braised fennel with sweet potato and ponzu 24.00

Monkfish with radish, leeks and green chili 34.00

Slow cooked pork collar with cavolo nero, anchovies and kalibos 30.00

Turbot with coco beans, mussels and red onion 36.00



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.