

## Petersham Nurseries Cafe

2 Courses £60

3 Courses £70

3 Courses with Appetisers & Bellini £85

Fig Bellini £12.50

Brot Major, Ayala £10

### Appetisers

Stracchino & Salsicca on Bruschetta 8

Bagna Cauda with Winter Vegetables 8

### Starters

Watercress & Roscoff Onion Soup with Creme Fraiche

Risotto al Galoppo with Chanterelles, Thyme & Parmesan (add White Alba Truffle Supplement)

Guinea Fowl & Ham Hock terrine with Piccalilli & Toasted Sourdough

Burrata with Delica Pumpkin, Dukka & Raddichio Tardivo

Mussels with Fennel, Chilli, White Wine & Three Cornered Leek

### Mains

Delica Pumpkin Curry with Celeriac, Romanesco, Cashews, Pomegranite & Coriander, with a Spiced Samosa

Duck Breast with Seared Quince, Spiced Red Cabbage & Chestnuts

Hake with Haze Farm Beer, Panchetta & Grilled Hippi Cabbage

Roasted Red Mullet, stuffed with Pine nuts, Sultanas & Chilli, with a Raddichio, Radish & Beetroot Salad

Chargrilled Beef Fillet with Celeriac, Red Wine & Green Peppercorn Sauce

Roasted Partridge for 2 with Panchetta, Seared Quince, Spiced Red Cabbage & Peppercorn Sauce (special)

### Sides

Crushed Cornish Mids with Garden Chives & Chilli 7

Winter Kales with Confit Shallots & Garlic 7

As a courtesy to our neighbours, we kindly ask all diners to leave the nurseries quietly by 11 pm. We are happy to organise your journey home, simply ask your server.

This menu is subject to change due to availability of produce.

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

Please advise us of any dietary requirements.

A discretionary service charge of 13.5% will be added to your bill.

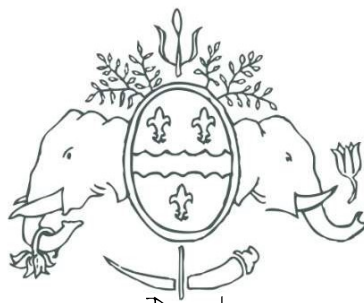
Please note the Nurseries Trading hours are 10-5 Tuesdays to Saturdays and 11-5 on Sundays and Bank Holidays



Slow Food



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### Desserts

Clementine & Lady Grey Sorbet  
Mulled Wine Poached Pear with Petersham Honey Icecream  
Original Bean Chocolate Fondant with Brandy Cream  
Green Mandarin Cheesecake with Pink Navel Orange, Clementine & Finger Limes  
Torta Della Nonna with Almonds

Baron Bigod with Pane Carasau & Damson Jelly

Caffe Shakerato £3.50

### Gilt & Flint Beer

Organic Lager, Haye Farm - Devon 330 ml Btl or Draught 5.50  
Organic Pale Ale, Haye Farm - Devon 330 ml Btl 5.50  
Organic Ipa, Haye Farm - Devon 330ml Btl 5.50

### Soft Drinks Menu

Springster Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6  
Iced Tea 500ml / 1 Litre 5/10  
Raspberry Crush and St. Clements Luscumbe Juice 270cl 3.60  
Sparkling Elderflower, Fresh Lime & Mint 500ml Carafe 4 / 1L 8  
Freshly Made Amalfi Lemonade 500ml Carafe 5 / 1L 10  
Boo Chi Kombucha Turmeric / Fresh Mint / Ginseng / Original / Strawberry 6.30

*We will be adding a discretionary charity donation of £1 per person in support of ~~#~~cookforukraine - a UNICEF initiative whose mission is to raise awareness and funds for the embattled communities that have been affected by the escalating Ukrainian crisis. For more information, please visit*

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