

Petersham Nurseries Cafe

3 Courses & Appetisers 90

Pear Bellini 12.50

Brot Majeur, Ayala 16

Appetisers

Pizzetta with Gorgonzola, Pear, Thyme & Petersham Honey
Portland Crab, Heritage Radishes & Baby Gem

Starters

Petit Violet Artichoke, Capers, Shallot, Pine Nut & Shaved Parmesan
Tagliolini Cacio & Pepe with Haye Farm Egg Yolk
Heritage Beechroot, Petersham Honey Roasted Pecans, Elderberry Vinegar & Feta
Burrata with Delica Pumpkin, Seed Dukkah & Oregano
Sea Bass Ceviche with Green Mandarin, Chilli, Pickled Kumquat & Crispy Jerusalem Artichoke

Mains

Spiced Romanesco & Cauliflower with Delica Pumpkin Hummus, Radicchio, Pomegranate, Harissa Butter & Cashew
Chargrilled Haye Farm Beef with Chimichurri Butter, Rocket & Horseradish
Pork Chop with Black Muscat Grapes & Crispy Sage
Steelhead Trout with Spinach, Mascarpone, Rainbow Chard, Chilli & Lemon Oil
Fish Stew with Monkfish, Gurnard, Mussels & Confit Garlic Aioli

Sides

Pink Fir Potatoes al Forno with Garden Chives & Chilli 7
Radicchio, Fennel & Orange Salad 7



Slow Food

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

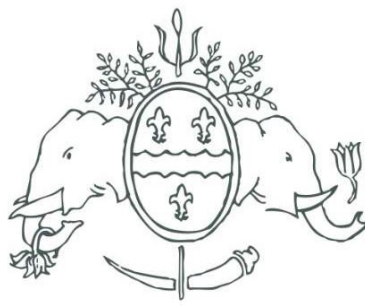
Please advise us of any dietary requirements.

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



SUSTAINABLE
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Desserts

- Clementine & Earl Grey Sorbet with Mandarin Leaf Meringue
Poached Plums & Petersham Honey Ice Cream
Original Bean Chocolate with Honeycomb & Zsola Olive Oil Ice Cream
Pear & Chocolate Frangipane Tart with Clotted Cream
Amalfi Lemon Mousse with Lingua di Gatto
Baron Bigod with Pane Carasau, Petersham Honeycombs, Pickled Kohlrabi & Pear

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

- Springer Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6
Raspberry Crush, St. Clements or Apple 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

www.justgiving.com/fundraising/cookforukraine

to find out more about this please visit our website.



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