



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 vegetables are sourced from our family farm in Devon, 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. All our fish and seafood is sourced ethically from the British Isles through sustainable methods.

Festive Tasting Menu 90

Wine Flight 90

Lunch 12pm - 1.30pm
Dinner 6pm - 8.30pm

Appetisers

"Crochetta Di Cervo" Venison croquettes, porcini sauce
Anot Noir, Mercury, Domaine Faiveley

or

"La Castagna" Chestnut parfait and girolles tart
Domaines Ott Rose, Provence, France

Starters

"Il Piccione" Pigeon breast, coco beans puree, cranberry sauce
Shyrah Achilles, Terre Siciliana IGT, Mazzei, Sicily

or

"L'uovo" Egg yolk, 30 months Parmigiano fondue, burnt onion jus*
Vermentino Codice V, Mazzei, Tuscany

Middle

"Il Risotto" Delica pumpkin, gorgonzola piccante, walnuts
Chardonnay Vie di Romans, Friuli - Isonzo DOC, Friuli

Mains

"Il Brasato" Slow cooked beef, Merlot sauce, truffle mash, red cabbage*
or

"Lo Strudel" Onion squash and wild mushroom puff pastry, truffle mash, cranberry sauce*
Merlot Cant'Ugo, Tenuta Quado al Tasso, Antinori, Bolgheri

Desserts

"Il Dolce Daltero" Dates pudding, vanilla ice cream, toffee sauce
Vinsanto del Chianti Classico DOC, Antinori, Tuscany

or

"Pere e quinoa" Pear poached in mulled wine, quinoa pudding, tapioca tuille
Solo Moscato D'Asti, Isolabella della Croce, Piedmont

* truffle option available

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS.

WE DO OUR UTMOST TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES, REPLACING SOME ELEMENTS TO SUIT EACH CLIENT'S NEEDS.
GAME DISHES MAY CONTAIN SHOT. ALL PRICES ARE IN POUND STERLING. A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

