

Petersham Nurseries Cafe

2 Courses £55

3 Courses £65

3 Courses with Appetisers & Bellini £80

Fig & Raspberries Bellini £12.50

Brot Major, Ayala £16

Appetisers

Pizzetta ai tre Formaggi, Zucchine & Chilli 8

Honeymoon Melon, Prosciutto San Daniele & Genovese Basil 8

Starters

Grilled Peppers with Haye Farm Egg, Salsa Verde, Anchovy & Grilled Focaccia

Risotto with Porcini, Parsley & Parmesan

Heritage Beechroot, Petersham Honey Roasted Pecan, Pickled Elderberries & Feta

Prosciutto San Daniele with Figs, Mozzarella, Basil & Balsamic

Hand Dived Scallops with Potato, Chilli & Garlic Butter

Mains

Stuffed Italian Aubergine with Caponata, Pine Nuts, Mozzarella & Flat Bread

Char-grilled Haye Farm Beef Sirloin with Chimichurri Butter, Rocket & Horseradish

Porte Chop with Fragola Grape & Crispy Sage

Whole Lemon Sole with Girolles, Beurre Noisette & Coastal Vegetables

Isle of Cigna Halibut troncon with Confit Haye Farm Tomatoes, Nocellara Olives & Shallots

Sides

Crushed Cornish Mids with Garden Chives & Chilli 7

Haye Farm Tomato & Basil Salad 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.

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.

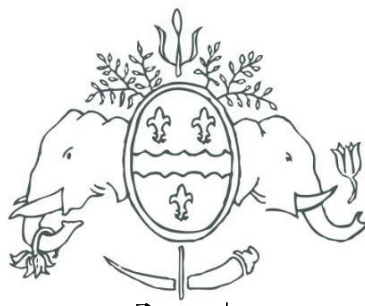
Please note the Nurseries Trading hours are 10-5 Tuesdays to Saturdays and 11-5 on Sundays and Bank Holidays



Slow Food



SUSTAINABLE
GASTRONOMY



Desserts

Honeymoon Melon Sorbet with Lemon Leaf Meringue
Poached Pums & Petersham Honey Ice Cream
Original Bean Chocolate with Honeycomb & Zisola Olive Oil Ice Cream
Raspberry Frangipane Tart with Clotted Cream
Fig Leaf Panna Cotta & Shortbread
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

Springer Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6
Iced Tea 500ml / 1 Litre 5/10
Raspberry Crush and St. Clements Luscombe 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

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.

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



SUSTAINABLE
GASTRONOMY