



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.

Pre-theatre Menu (available from the 6th of February)

2 courses 32 3 courses 38

Monday to Saturday 5pm-6pm



Starters

"Il Giardino" Delica pumpkin, crispy kale and polenta

"La Cipolla" Caramelised onion, Pecorino fondue, parmesan chips, balsamic glaze

"Il Coniglio" Confit rabbit, salsa verde, sourdough



Mains

"La Trota" Smoked trout, coco beans, mussels, samphire

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

"Il Risotto" Delica pumpkin, 30 months Parmigiano Reggiano, walnuts

Desserts

"Il Cioccolato" Original Beans chocolate with Zisola olive oil ice cream and honeycomb

"Il Crumble di Mele" Apple crumble with Disaronno custard

"Il Formaggio" Selection of British and Italian cheeses with crackers and Yorkshire chutney (7 supplement)

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.