



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

2 courses 39 3 courses 43

Monday to Thursday 5pm-6pm

Antipasti

"Petersham Garden Fritto" Spring Vegetables in Pastella, Wild Garlic Mayo

"La Terrina" Haye Farm Chicken terrine, Crispy Skin, Giardiniera

"Il Crudo" Line Caught Sea Bream tartare, Fennel, Campari

Secondi

"L'Orecchietta" Orecchiette di Semola, Brassica, Pecorino Romano, Chilli

"La Melanzana" Glazed Aubergine, Pickled Onions, Herb Salad

"Il Nasello" Seared Hake, Artichokes, Spiced Potato Cream

Desserts

"Il Tartufo al Cioccolato" Dark Chocolate truffle, Cocoa Nibs

"Il Camino di Santiago" Almond Frangipane, Rosemary Infused Custard

"La Pavlova" Rhubarb and strawberry pavlova

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.