



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.



Appetisers

- Garden fritto with Delica pumpkin, crispy kale and polenta 13.50
- Smoked mackerel with lemon croquettes and horseradish 12.50
- Chicken liver parfait, apricot chutney and savoury shards 13.00
- Lemon crab on toast 17.00
- Melanzana croccante and agrodolce 12.00

Starters

- Beef tartare with capers, olives and Guttiau bread 18.00
- Scallop carpaccio with lemon and cherry sauce 19.00
- Summer salad with blackberries 16.00
- Pesche e burrata 17.00

Primi

- Linguine, Datterini and lobster 34.00
- Linguine al pesto Ligure 24.00
- Risotto agli Scampi 39.00
- Courgette risotto with mint and burrata 26.00

Mains

- Ghiga halibut and Datterini guazzetto 37.00
- Calamaro and grilled peppers 33.00
- Roasted kohlrabi and sweetcorn salad 24.00
- Pork neck with catalogna and lemon sauce 31.00
- Beef fillet and parsley salad 39.00
- Prime rib (*with choice of sides, to be shared*) 12.00/100g
- Dover Sole alla Mugnaia (*with choice of sides, to be shared*) 12.00/100g

Sides

- Cornish potatoes with garden herbs 8.00
- Petersham Summer leaves salad 7.00
- Grilled Summer vegetables 9.00
- Honey glazed carrots 9.00

PLEASE ADVISE US OF ANY ALLERGEN REQUIREMENTS.

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY AND DEMAND THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES. A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

