



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

The Petersham garden fritto 13.50

Smoked mackerel with lemon croquettes and horseradish 10.00

Chicken liver parfait with baby onions and toasted sourdough 10.00

Cornish crab salad, Tropea onion and sourdough 12.00

Starters

Warm courgette salad, mint and almond cream 14.00

Potato gnocchi with peas, lemon and ricotta salata 22.00

Asparagus risotto 23.00

Pecorino Toscano fondue with a broad beans, asparagus and radish salad 18.00

Beef tartar with oyster mushroom, quail egg and Cashel Blue 16.00

Mains

Cornish Cod with mussels, peas and broad beans guazzetto 31.00

Dover Sole alla Mugnaia (*with choice of sides*) 10.50/100g

Braised Hays Farm pork shoulder, wild garlic mash and giardiniera 31.00

Beef fillet, Jersey Royals, chicory and anchovies salad 39.00

Grilled Corno pepper, Tropea onion, courgette and cannellini purée 24.00

Pan seared Tomino cheese, rainbow chard and walnuts 24.00

Sides

Cornish potatoes with garden herbs and Zisola olive oil 8.00

Petersham Spring leaves salad 6.00

Sautéed beans 8.00

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.