



Petersham Nurseries Cafe

Tuesday-Wednesday-Thursday Lunch - 2 Course £55, 3 Course £65, 4 Course & Cocktail £80

Friday-Saturday-Sunday Lunch - 2 Course £60, 3 Course £70, 4 Course & Cocktail £85

Friday-Saturday Dinner Set Menu - 4 Course £90

Appetisers

Bruschetta with Black Iberico Tomato & Three-Cornered Leeks £8

Bagna Cauda with Winter Vegetables £8

Starters

Tagliolini with Portland Crab, Chilli & Sea Purslane

Insalata di Puntarelle alla Romana with Anchovy & Radicchio

Heritage Beetroot with Goat's Curd, Honey Almonds, Castelfranco & Apple

Watercress & Roscoff Onion Soup with Gorgonzola Scone & Walnut Butter

Chargrilled Quail with Cauliflower Cous Cous & Cumin Yoghurt

Mains

Delica Pumpkin Curry with Cauliflower, Pomegranate, Cashew, Potato & Fennel Seed Flat Bread

Chargrilled Beef Sirloin with Celeriac Puree, Kale, Crispy Parsnips & Pink Peppercorn Sauce

Haze Farm Lamb with Polenta, Carrots, Broccolo Fiolaro & Three-Cornered Leeks

Trout with Spinach & Mascarpone Cream, Cavolo Nero, Chilli & Lemon Oil

Stuffed Red Mullet with Pine Nut, Sultanas & Chilli, Radicchio, Radishes & Beetroot Salad

Sides

Potato al Forno with Three-Cornered Leeks £7

Winter Greens with Zisola Olive Oil & Amalfi Lemon £6.5



Slow Food

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.

This menu is subject to change due to availability of produce.

We source the best quality seasonal ingredients, and due to supply & demand this may mean we run out of certain dishes.

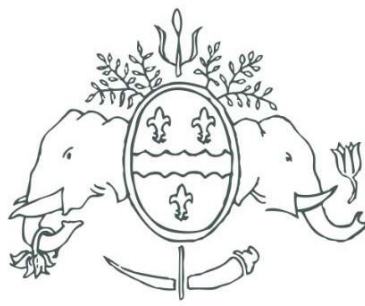
Please advise us of any dietary requirements.

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



SUSTAINABLE
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Desserts

Green Apple & Mint Sherbet Sorbet
Mulled Wine Poached Pears with Vanilla Custard & Toasted Almonds
Original Bean Chocolate with Honeycomb & Zisola Olive Oil Ice Cream
Pecan Pie with Creme Fraiche
Amalfi Lemon Mousse with Lingua di Gatto

Ashcombe & Stonebeck Wensleydale with Lavoche Crackers & Petersham Honeycomb

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
Wignac Cider - 330 ml £6.50
Wignac Cider Sans Alcool - 330 ml £6.00

Soft Drinks Menu

Sprigster Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) £6
Mulled Sprigster with Petersham Honey & Lemon £8
Seedlip 42 & Tonic £6
Raspberry Crush, Orange, St. Clements, or Apple Luscumbe 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 £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

www.justgiving.com/fundraising/cookforukraine

to find out more about this please visit our website.



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