



THE PETERSHAM

Floral Court

Seasonal Tasting Menu 90 Wine Flight 90



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.

Lunch 12pm - 1.30pm
Dinner 6pm - 8.30pm

"Il Giardino" Delica pumpkin, crispy kale and polenta

"Il Fegato" Chicken liver parfait, apricot chutney and savoury shards
Azisa, terre Siciliana IGT, Zisola, Mazzei

"La Rapa" Celeriac tartare, beetroot infused celeriac
Catarratto, terre Siciliana IGT, Nino Barraco, Sicily

"Il Risotto" Vialone Nano, Pecorino Romano, Williams pear, black pepper
Reserva della Contessa, Alto Adige DOC, Manincor

"L'halibut" Halibut, coco beans, mussels
Chardonnay, Friuli-Isonzo DOC, Vie di Roman

"Il Filetto" Beef fillet, rainbow chard, celeriac puree, jus
Chianti Classico Gran Selezione DCC, Castello Fanerotoli, Tuscany, Mazzei

"Il Cioccolato" Original Beans chocolate with Zisola olive oil ice cream and honeycomb
Mertino, Pojer & Sandri, Trentino Alto Adige

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. ALL PRICES ARE IN POUND STERLING. A DISCRETIONARY SERVICE

CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.

