



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.

The Petersham garden fritto

Chicken liver parfait with baby onions and toasted sourdough

*Azisa, Terre Siciliane IGT, Zisola, Mazzei*

Warm courgette salad, mint and almond cream

*Sof Rosé, Tenuta di Biserno, Bolgheri DOC, Tuscan*

Asparagus risotto

*Sauvignon Blanc, Piedmont DOC, Isolabella della Croce*

Cornish Cod with mussels, peas and broad beans guazzetto

*Verdicchio Misco Riserva, Tenuta di Tavignano, Marche*

Beef fillet, Jersey Royals, chicory and anchovies salad

*Barolo DOCG, Parusso, Piedmont*

Original Beans chocolate with Zisola olive oil ice cream and honeycomb

*Merlino, Pojer & Sandri, Trentino Alto Adige*

PLEASE ADVISE OF ANY ALLERGEN REQUIREMENTS.

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY & DEMAND THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES.

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.