



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

Antipasti

Torched Caciocavallo, Lardo di Colonnata, Honey & Grilled Sourdough 12

Bruschetta with Confit Winter Tomato, Leeks & Thyme 10

Grilled Polenta, Fontina & Caramelised Onions 12

Pinzimonio di Verdure, Olive Oil & Balsamic 8

Insalata di Puntarelle alla Romana with Anchovy & Radicchio 12

Primi

Pumpkin Gnocchi, Pecorino, Pancetta & Sage

Wildfarmed Tortelloni with Black Truffle, Ricotta, Cauliflower & Winter Mushrooms

Fresh Paccheri, Winter Tomatoes, Ricotta & Basil

Risotto with Kale, Spinach & Bottarga

Carrot Vellutata with Croutons, Agretti, Chilli Oil & Pumpkin Seeds

Secondi

Roasted Cauliflower with Saffron Potato Sauce, Pine Nuts & Sultanas

Haye Farm Beef Sirloin with Endive, Kale, Carrots & Peppercorn Sauce

Char-grilled Monkfish with Roasted Iberico Tomatoes & Samphire

Rabbit with Tomatoes, Pine Nuts, Cavolo Nero & Toasted Sourdough

Haye Farm Chicken with Char-grilled Cime Di Rapa & Salsa Verde

Prime Rib Steak for 2 People with Crunchy Cornish Mids, Rosemary & Thyme Olive Oil

(£50 Supplement Per Person)

Contorni

Cavolo Nero with Parmesan & Lemon Zest 9

Honey Roasted Carrots 9

Potatoes al Forno 9

Winter Garden Salad 6.50

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.

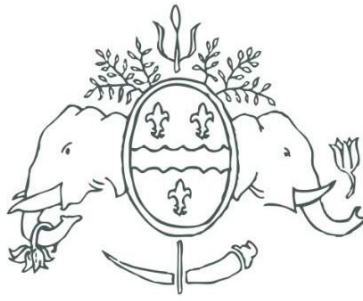
Please note the Nurseries Trading hours are 10-5 Tuesdays to Saturdays and 11-5 on Sundays and Bank Holidays



Slow Food



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Dolci

Green Apple & Mint Sherbet Sorbet
Pecan Pie with Creme Fraiche
Mulled Wine Poached Pears with Vanilla Custard
Steamed Orange Pudding with Chai Ice Cream
Original Bean Chocolate Fondant with Vanilla Ice Cream

Chef Selection of Cheeses with Lavoche Crackers & Petersham Truffle Honey

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

Springer Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6
Mulled Springer with Petersham Honey & Lemon 8
Raspberry Crush, Orange, St. Clements or Apple Huscombe 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 Tormeric / Fresh Mint / Ginseng / Original 6.30
Pentire Adrift (Coastal Herbs) or Seaward (Bright & Zesty) Non-alcoholic Gins with Tonic 6

We will be adding a discretionary charity donation of £1 per person in support of British Red Cross DEC Turkey-Syria Earthquake Appeal - they only launch appeals at times of monumental suffering, which is clearly the case in Turkey and Syria right now. They're very effective at helping promote awareness and raising vital funds. For further information please visit www.redcross.org.uk/get-involved/donate/donation-questions/emergency-appeals



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