

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

Thursday-Friday-Saturday Dinner Set Menu - 4 Course £90

Antipasti

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

Broschetta with Confit Marinda tomato, Leeks & Thyme 10

Grilled Polenta, Fontina & Caramelised Onions 12

Pinzimonio di Verdure, Olive Oil & Balsamic 8

Primi

Pumpkin Gnocchi, Pecorino, Guanciale & Sage

Fresh Paccheri, Winter tomatoes, Ricotta Salata & Basil

Risotto with Kale, Spinach & Bottarga

Line Caught Seabass Ceviche with Lime, Chilli & Coriander

Petersham Ricotta, Marinated Iberico tomato, Almond & Basil

Tortelloni with Summer truffle, Ricotta, Cauliflower & Spring Mushrooms

Insalata di Puntarelle alla Romana with Anchovy & Radicchio

Secondi

Roasted Cauliflower with Saffron Potato Sauce, Pine Nuts & Sultanas

Haye Farm Chicken with Cime Di Rapa & Salsa Verde

Roasted Haye Farm Lamb loin, Braised Baby Gem, Peas & Mint Sauce

Chargrilled Monkfish with Roasted tiger tomato, Kale, Samphire & Agretti

Chargrilled Haye Farm Beef with Shallots, Cavolo Nero & Bordelaise

Lemon Sole with Beurre Noisette, Hen of the Woods, Chilli & Sea Beets

Contorni

Spring Greens with Parmesan & Lemon Zest 7

Honey Roasted Carrots 6.50

Potatoes al Forno 7

Spring Garden Salad 5

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.

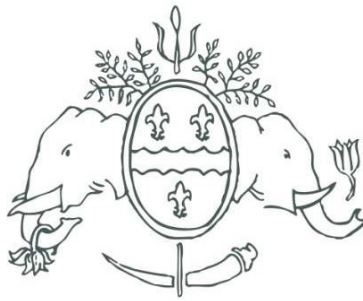
A discretionary service charge of 13.5% will be added to your bill.



Slow Food



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Dolci

Green Apple & Mint Sherbet Sorbet
Yorkshire Rhubarb Frangipane Tart with Creme Fraiche
Petersham Nurseries Tiramisu
Vanilla Cheesecake, Lemon Curd & Lemon Thyme
Original Bean Chocolate Fondant with Vanilla Ice Cream

Chef Selection of Cheeses with Pane Carasau & Petersham Truffle Honey

Cilt & 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
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 Luscumbe Juice 270cl 3.60
Sparkling Elderflower, Fresh Lime & Mint 500ml Carafe 4 / 1h 8
Freshly Made Amalfi Lemonade 500ml Carafe 5 / 1h 10
Boo Chi Kombucha Turmeric / 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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