



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.

Garden fritto with Delica pumpkin, crispy kale and polenta

Chicken liver parfait, apricot chutney and savoury shards

*Il Castello Gavi, Gavi DOCG, Castello di Tassarolo*

Summer salad with blackberries

*Sof Rosé, Tenuta di Biserno, Tuscany*

Courgette risotto with mint and burrata

*Grüner Veltiner Eichberg, Trentino DOC, Südtirol, Klaus Lentch*

Ghiga halibut and Datterini guazzetto

*Il Frappato, Terre Siciliane IGT, Arianna Occhipinti*

Beef fillet and parsley salad

*Chianti Classico Gran Selezione DOCG, Castello Fonterutoli, Tuscany, Mazzei*

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.