



## THE PETERSHAM

### Floral Court

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.

## Seasonal Tasting Menu 90 Wine Flight 90

Lunch 12-1.30, Dinner 6-8.30

### Aperitivo

"Crocchetta Di Cervo" Venison croquettes, porcini sauce  
Pinot Noir, Mercury, Domaine Faiveley

or  
"La Castagna" Chestnut parfait and girolles tart  
Domaines Ott Rose, Provence, France

### Antipasti

"La Cipolla" Caramelised onion, Pecorino fondue, parmesan chips, balsamic galze  
Pinot Grigio, Friuli-Isonzo DOC, Ljs Neris

"L'uovo" Egg yolk, 30 months <sup>or</sup> Parmigiano fondue, burnt onion jus  
Vermentino Codice V, Mazzei, Tuscany

### Primi

"Il Risotto" Delica pumpkin, gorgonzola piccante, walnuts  
Chardonnay Vie di Romans, Friuli - Isonzo DOC, Friuli

### Secondi

"Il Brasato" Slow cooked beef, Merlot sauce, truffle mash, red cabbage  
or

"Lo Strudel" Onion squash and wild mushroom puff pastry, truffle mash, cranberry sauce  
Merlot Cont'Ugo, Tenuta Guado al Tasso, Antinori, Bolgheri

### Dolci

"Il Dolce Dattero" Dates pudding, vanilla ice cream, toffee sauce  
Vinsanto del Chianti Classico DOC, Antinori, Tuscany  
or

"Pere e quinoa" Pear poached in mulled wine, quinoa pudding, tapioca tuille  
Solio Moscato D'Asti, Isolabella della Croce, Piedmont



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.  
GAME DISHES MAY CONTAIN SHOT. ALL PRICES ARE IN POUND STERLING. A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.