



THE PETERSHAM

Floral Court

Wine Pairing for 2courses 32/ 3courses 48
Premium Wine Pairing for 2courses 55/ 3courses 75

Antipasti

- Il Crudo - Sea Bream tartare, Fennel, Cucumber, Campari 18
- Summer Vegetables Pinzimonio, Bagna Cauda 10
- Garden Fritto - Shiso, Courgette Flower, Zucchini, Sage 14.5
- Stuffed Courgette Flower - Mozzarella and Anchovies 16
- Ricotta, Datterino tomatoes, Almonds, Basil 15
- tartare - Haye Farm Beef Fillet, Quail Egg, Parmigiano, Guttiau 22

Primi

- Langoustine Gnocchetti 34
- Sea Bream tortelloni, Courgette, Mint, Anchovy Crumb 27
- Risotto - Girroles, Parmigiano, Taleggio 26
- Fusilloni al Pesto, Pine Nuts, Green Beans 21
- Linguine - Yellow Datterino tomatoes, Straciatella, Lemon 25

Secondi

- Monkfish Curry, Crispy Rice 36
- Haye Farm Chicken, Lentils, Spinach, Nduja 29
- Glazed Aubergine, Mint, Celeriac Puree, Fermented Onion 26
- Haye Farm Beef Fillet, Summer Chicory, Carrots, Rosemary Oil 41
- Haye Farm Dry Aged Prime Rib (to be shared) 14 / 100gr
- L'orata alla Sicula - Stuffed Sea Bream (to be shared) 13.50 / 100gr

Contorni

- Sauteed Chicory 9.5
- Summer Green Salad 11
- Crunchy Jersey Royals 9
- Fennel and Peach Salad 12