



THE PETERSHAM

Floral Court

Seasonal Tasting Menu 95

Wine Flights 95

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.

Lunch 12pm - 1.30pm

Dinner 6pm - 8.30pm

"Petersham Garden Fritto" Spring Vegetables in Pastella, Wild Garlic Mayo

"Il Crudo" Line Caught Sea Bream tartare, Fennel, Campari

"La Terrina" Haze Farm Chicken ^{or} terrine, Crispy Skin, Giardiniera

"La Fettuccina Primaverale" Fresh Egg Pasta, Asparagus, Dill, Stracchino

"Il Risotto" Vialone Nano, Wild Garlic, 30 ^{or} Months Aged Parmegiano Reggiano, Verbena

"Il Nasello" Seared Hake, Artichokes, Spiced Potato Cream

"L'agnello" Organic Haze Farm Crusted ^{or} Lamb Rack, Baccelli, Lemon, Tarragon

"Il tartufo al Cioccolato" Dark Chocolate Truffle, Cocoa Nibs

"Il Camino di Santiago" Almond ^{or} Frangipane, Rosemary Infused Custard

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.