



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.

Valentine's Day Tasting Menu

110

Aperitivo

"L'Ostrica" Rock oysters, Bloody Mary, fennel

or

"La Carota" Heritage carrots tartare, capers, pickled shallot, spiced dressing

Antipasto

"Il Baccala" Whipped cod, polenta, clams, spiced chilli oil

or

"La Cipolla" Caramelised onion, Pecorino fondue, parmesan chips, balsamic glaze

Primo

"Il Risotto dell'Amore" Vialone Nano, Ayala champagne, winter tomatoes, langoustines, straciatella

"Il Tagliolino di Petersham" Tagliolini, parsley, squid, clams, chilli

Pescato

"L'Halibut" Line caught halibut, coco beans, sea beet, soffritto

La Carne

"Il Brasato" Braised beef, mashed potato, truffe jus, cabbage

Dolci (to be shared)

"Il Frutto della Passione" Passion fruit bavaojs, almond crumble, honey

"Cianduja Chocolate mousse" Cianduja mousse, chocolate crumble, caramel sauce

Petit Four (selection of petit patisserie)

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