

Petersham Nurseries Cafe

Valentine's Dinner Menu

£135

Rhubarb Bellini

Appetisers to Share

Bruschetta with Black Iberico Tomato & Three-Cornered Leeks

Bagna Cauda with Winter Vegetables

Starters

Insalata di Puntarelle alla Romana with Anchovy & Radicchio
Winter Tomatoes, White Chicory, Blood Orange & Wholegrain Mustard

Tuscan Bean Soup with Cavolo Nero & Crispy Pancetta

Chicken Liver Bruschetta with Chanterelles, Capers, Three-Cornered Leek

Cnocchi alla Romana with Delica Pumpkin, Hazelnut & Crispy Sage

Mains

Salt Baked Celeriac, Chestnut Puree, Trompette, Pickled Kohlrabi & Cornish Little Leaves

Roasted Chicken with Braised Leeks & Pottanesca Sauce

Haye Farm Lamb Saddle with Savoy Cabbage, Honey Roasted Carrot
Trout with Spinach & Mascarpone Cream, Cavolo Nero, Chilli & Lemon Oil

Monkfish Tail with Roasted Raf Tomato, Oregano, Chilli & Agretti

Sides

Braised Lentils, Garlic & Parsley 7

Fennel, Radishes & Orange Salad 6.5

Palate Cleanser

Green Apple & Mint Sherbet Sorbet



Slow Food

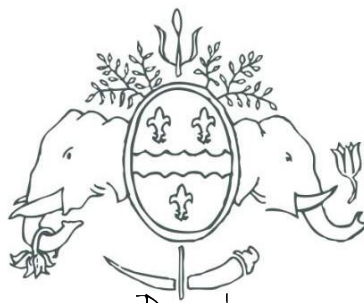
We source the best quality seasonal ingredients, and due to supply & demand this may mean we run out of certain dishes.
Please advise us of any dietary requirements.

A discretionary service charge of 13.5% will be added to your bill.

Please note the Nurseries Trading hours are 10-5 Tuesdays to Saturdays and 11-5 on Sundays and Bank Holidays



SUSTAINABLE
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Desserts

Mulled Wine Poached Pears with Vanilla Custard & Toasted Almonds
Original Bean Chocolate with Honeycomb & Zisola Olive Oil Ice Cream
Pecan Pie with Creme Fraiche
Steamed Blood Orange Pudding with Chai Tea Ice Cream

Cheese to share

Ashcombe & Stonebeck Wensleydale with Lavoche Crackers & Petersham Honeycomb

Cilt & Flint Beer

Organic Lager, Haye Farm - Devon 330 ml Btl or Draught 5.50
Organic Pale Ale, Haye Farm - Devon 330 ml Btl 5.50
Organic Ipa, Haye Farm - Devon 330ml Btl 5.50
Wignac Cider - 330 ml 6.50
Wignac Cider Sans Alcohol - 330 ml 6.00

Soft Drinks Menu

Sprigster Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6
Mulled Sprigster with Petersham Honey & Lemon 8
Seedlip 42 & Tonic 6
Raspberry Crush, Orange, St. Clements or Apple Luscumbe Juice 270cl 3.60
Sparkling Elderflower, Fresh Lime & Mint 500ml Carafe 4 / 1h 8
Freshly Made Amalfi Lemonade 500ml Carafe 5 / 1h 10
Boo Chi Kombucha Turmeric / Fresh Mint / Ginseng / Original 6.30

We will be adding a discretionary charity donation of £1 per person in support of #cookforukraine - a UNICEF initiative whose mission is to raise awareness and funds for the embattled communities that have been affected by the escalating Ukrainian crisis. For more information, please visit

www.justgiving.com/fundraising/cookforukraine

to find out more about this please visit our website.



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