

## Petersham Nurseries Cafe

Saturdays & Sundays

2 Course £60 / 3 Course £70

3 Course with Appetisers & Bellini £85

Glass of Strawberry & Peach Bellini £12.50

Glass of Gusbourne English Brot Reserve £15

### Appetisers

Garden Fritti with Crispy Sage & Amalfi Lemon 8

Honeymoon Melon, Prosciutto San Daniele & Genovese Basil 8

### Starters

Burrata with Peach, Nasturtium & Hazelnut

Culatello, Mixed Tomato, Basil & Croutons

Monkfish Carpaccio with Wild Fennel, Creme Fraiche, Chilli & Borage

Tagliolini with Vongole, Bottarga, Parsley, Samphire & Amalfi Lemon

Porcini Mushroom with Liliput Capers, Shallot, Parsley & Parmesan

### Mains

Stuffed Italian Aubergine with Caponata, Pine Nuts, Mozzarella & Flat Bread

Char-grilled Haze Farm Beef Fillet with Horseradish, Garden Rocket & Parmesan

Roasted Haze Farm Chicken with Braised Lettuce, Peas, Baby Carrots & Lovage

Salt Baked Loch Duart Salmon with Spinach, Samphire & Lemon Mayonnaise

Whole Lemon Sole with Girolles, Sea Vegetables & Amalfi Lemon

### Sides

New Potatoes, Creme Fraiche & Garden Chives 7

Cuore del Vesuvio & Basil Salad 7

Petersham Garden Salad 7

In line with Government Guidelines, we ask for your help during this time to maintain the comfort and health of all our customers and staff.

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.

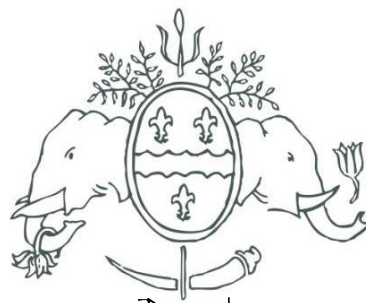
Please note the Nurseries Trading hours are 10-5 Tuesdays to Saturdays and 11-5 on Sundays and Bank Holidays



Slow Food



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## Desserts

Honeymoon Melon Sorbet & Lime

Original Bean Chocolate with Honeycomb & Zisola Olive Oil Ice Cream

Vanilla Panna Cotta with Strawberry & Basil

Peach & Vanilla Trifle with Pistachio & Sherry

Amalfi Lemon Tart with Creme Fraiche

Baron Bigod with Wholemeal Cracker & Apricot Jam

Caffe Shakerato £3.50

Gilt & Flint Beer

Organic Lager, Haye Farm - Devon 330 ml Btl 5.50

+

Organic IPA, Haye Farm - Devon 330 ml Btl 5.50

Organic Pale Ale, Haye Farm - Devon 330 ml Btl 5.50

## Soft Drinks Menu

Springer Shrub Infusion & Tonic (Apple, Rhubarb, Ginger, Hops & Fennel) 6

Springer Gooseberry Sparkling 7 / Btl 35

Luscombe Orange, Apple, St Clements, & Raspberry Crush Juice 270cl 3.60

Sparkling Elderflower, Fresh Lime & Mint 500ml Carafe 4 / 1L 8

Freshly Made Amalfi Lemonade 500ml Carafe 5 / 1L 10

Boo Chi Kombucha Fresh Mint / Ginseng / Original 6.30

Iced Tea 500ml / 1 Litre 5/10

*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](http://www.justgiving.com/fundraising/cookforukraine)*

*To find out more about this please visit our website.*

*Join us in our Beautiful Greenhouse Friday & Saturday Evenings.*

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