

Petersham Nurseries

Tuesday-Wednesday-Thursday Lunch - 2 Course £60, 3 Course £70, 4 Course & Cocktail £85

Friday-Saturday-Sunday Lunch - 2 Course £65, 3 Course £75, 4 Course & Cocktail £95

Thursday-Friday-Saturday Dinner Set Menu - 4 Course £100

Franciacorta, Ca' del Bosco, Cuvee Prestige - £16 or Digby Leander Pink Brut Rose' - NV £18

Seasonal Bellini £13.50

Appetisers

Borage & Courgette Flower Fritti 9

Honeymoon Melon, Prosciutto di San Daniele & Basil 9

Crostini with Summer tomatoes & Basil 8

Cornish Crab with Lemon Aioli & Dill on Endive 10

Starters

Italian Courgette, Grapefruit, Parmesan, Mint & Honey Marcona Almonds

Fresh Paccheri, Summer tomatoes, Ricotta & Basil

Bruschetta with Scottish Girolles, Green Peppercorns, Sherry & Thyme

Burrata, Grilled Apricot, hazelnut & Nasturtium Pesto

Seabass Carpaccio with Lime, Chilli, Coriander & Pane Carasau

Crab Linguine with Chilli, Lemon & Sea Purslane

Mains

Petersham Pakora & Chickpea Coconut Masala, Crispy Onion Rice, Yoghurt Kadhi, Flat Bread

Harissa Chicken, Friggitelli Peppers, Cumin Yoghurt, Apricot & Pine Nuts

Whole Scottish Plaice, Beurre Noisette, Capers, Chilli & Sea Vegetable

Chargrilled Hage Farm Beef with Chicory, Parmesan and Chimichurri

Hage Farm Loin of Pork, Cavolo Nero, Black Pudding, hazelnuts & Cider Braised Shallots

Sea Bream with Sea Aster, Lovage & Braised Fennel

Sides

Roasted Baby Potatoes with Garlic & Rosemary 7

Summer Greens & Parmesan 7

Petersham Garden Chicory & Radish Salad 7



Slow Food

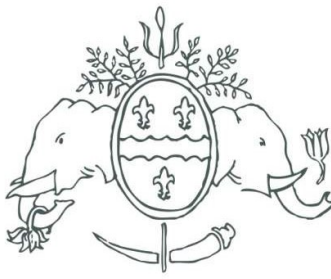
We source the best quality seasonal ingredients, and due to supply & demand this may mean we run out of certain dishes.

Please advise us of any dietary requirements.

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



SUSTAINABLE
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Desserts

Melon or Lemon Sorbet with Mint Sherbet

Peach Frangipane tart with Creme Fraiche

Tiramisu di Lorenzo

Strawberry & Basil Cheesecake

Original Bean Chocolate with Zipsola Olive Oli Ice Cream & Chocolate Tuille

Chef Selection of Cheeses with Rosemary Crackers & Petersham Honey



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