

Petersham Nurseries

Set Menu

4 Courses & Arrival Cocktail £95
3 Courses £80
2 Courses £70

Recommendation

B.d. Noir 'Bee tree' Sugru, South Downs £20
B.d. Blanc 'Maximum' Ferrari, Trento £19
Seasonal Bellini £14.50

Wine Pairing

2 courses pairing + £44
3 courses pairing + £63
4 courses pairing + £79

Freshly Baked Focaccia, Milk & Honey Sourdough Served with Zipsola Olive Oil 5
Haze Farm Charcuterie Board, Cornichons, Pickled Onions & Chargrilled Sourdough 16

Appetisers

Bruschetta with Straciatella & Peaches 9
Frigitelli Peppers, Harissa Yoghurt & Pickled Onions 10
Courgette Flowers Fritti & Lemon 10

Starters

Pea Risotto, Crispy Pancetta & Shaved Pecorino Romano
Haze Farm Beef Carpaccio, Sage & Parmesan
Stone Bass Ceviche with Courgette, Grapefruit, Chilli & Lime
Burrata di Putignano, Peaches, Marcona Almonds, Nasturtium
Tagliolini Alle Vongole, Bottarga, Parsley & Chilli
Watermelon, Feta, Garden Herbs & Pine Nut Salad

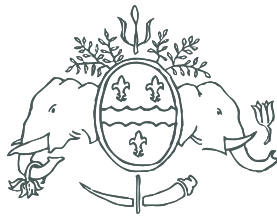
Mains

John Dory, Green Tomato Salsa, Fennel & Dill
Hake with Mussels & Saffron Sauce, Mixed Italian Beans
Chickpea, Coconut & Coriander Curry with Saffron Rice & Coconut Raita
Roast Haze Farm Chicken, Pecorino Crumb, Peas, Beans & Pancetta
Spiced Lamb Rack, Yellow Split Peas, Barley, Garden Herb & Mint Yoghurt
Haze Farm Chargrilled Beef 370gr - 35 Days Aged with Potatoes & Garden Salad (£10 Supplement)

Sides

La Ratte Potatoes, Lemon, Mustard & Parsley 8
Roasted Courgette, Chilli, Oregano & Lemon 8

Petersham Garden Chicory Salad 7
Haze Farm Garden Salad & Mustard Dressing 5



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Desserts

Raspberry Eton Mess & Chantilly Cream

Strawberry Sorbet With Fresh Strawberries & Vegan Chantilly

✓ Choice of 3 Flavours - Coffee, Buttermilk, Vanilla Ice Cream or Lemon Sorbet

Peach Frangipane Tart & Creme Fraiche

Lemon & Basil Panna Cotta, Shortbread

✓ Selection of Cheeses with Rosemary Crackers & Petersham Honey

Cornish Yarg (Semi-hard Cow's Milk Cheese, Creamy Crumbly texture, Cornwall)

Devonsey Blue (Cow's Milk, Soft Creamy Blue Cheese, East Sussex)

Klrich log (Goat's Cheese, Citrusy flavors & a smooth, creamy texture, Aged In Vegetable Ash, Scotland)

Durruv (Semi Soft, Cow's Milk, Creamy & Buttery, Ireland)