



THE PETERSHAM

Floral Court

Wine Pairing for 2 courses 32 / 3 courses 48
Premium Wine Pairing for 2 courses 55 / 3 courses 75

Pinzimonio, Bagna Cauda

Appetisers

- Carpaccio - Scallops, Truffle, Edible Flowers 25
- Baccala - Battered Salted Cod, Lemon Mayo 22
- Porro - Leek, Potato and Ginger Soup 15
- Cipolla - Braised Baby Onions, Fontina, Balsamic 14
- Jerusalem Artichoke, Watercress, Pine Nuts, Pickled Mushrooms 18
- Tartare - Haze Farm Beef, Quail Egg, Capers 24

Starters

- Tortello del Re - Spinach, Egg, Parmigiano Reggiano, Truffle 28
- Petersham Pici - Cavolo Nero, Chilli, Pine Nuts 29
- Risotto - Saffron, Ossobuco, Marrow 39
- Tonnarello - Cacio e Pepe 32
- Pappardelle - Wild Boar Ragù 28

Mains

- Lemon Sole, Capers, Olives, Dill, Lemon 43
- Hake, Pappa al Pomodoro, Cavolo Nero 34
- Lamb Saddle, Wild Mushrooms Mashed Potato 42
- Costata - Haze Farm Prime Rib, Crunchy Potatoes (to be shared) 14/100g
Roasted Cauliflower, Saffron Potatoes, Pine Nuts, Crispy Rice 26
- Petersham Brasato - Slow Cooked Beef, Truffle Mash, Pickled Cabbage, Jus 39

Sides

- Truffle Polenta Fries 10
- Crunchy Potatoes 10
- Endive, Apple, Stichelton 10
- Tenderstem Broccoli, Chilli, Almonds 10