



## THE PETERSHAM

Floral Court

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

### Appetisers

Petersham Potatoe 5

Crostino - Egg Yolk, Black Truffle of Norcia, Brioche 18

Cipolla - Braised Baby Onions, Fontina, Parmesan Shards 16

Chicken Liver Parfait, Seeded Lavroche, Pickled Tropea Onions 16

Winter Garden Fritto - Foraged Mushrooms, Tuscan Cabbage, Sage, Delica Pumpkin 16

### Starters

Romanesco Artichoke alla Giudia, 30 years Aged Balsamic 12

Agnolotti - Housemade Egg Pasta, Ossobuco, Saffron, Jus 26

Pickled Beetroots, Kale, Roasted Almonds, Mustard Citronette 16

Carpaccio - Line Caught Wild Sea Bream, Friggitelli & Dill Dressing 22

Tartare - Haye Farm Organic Beef, Hazelnuts, Burrata, Colatura di Alici 27

Risotto del Contadino - Pecorino di Grotta, Parmigiano Reggiano, Williams Pear 24

### Mains

Charred Hake, Cime di Rapa, Franciacorta Butter 35

Organic Haye Farm Short Rib, Baby Spinach, Mustard Dressing 38

Tuscan Fish Stew - Wild Trout, Hake, Mussels, Clams, Sourdough 37

Winter Garden - Pumpkin, Radicchio, Purple Broccoli, Cauliflower, Cashew Nuts 27

Organic Haye Farm Beef, Celeriac, Crispy Shallots, Winter Greens, Peppercorn Jus 43

### To Share

Line Caught Sea Bream in Umido 125

La Fiorentina - Haye Farm Organic Dry Aged Prime Rib (includes 1 side) 140

Fettuccine alla Lorenzo - Organic Butter, Parmigiano Reggiano, Artichokes, Bottarga 60

### Sides

Crunchy Potatoes al Forno 10

Tenderstem Broccoli, Almonds, Chilli 10

Roasted Jerusalem Artichokes, Lemon Thyme 10

Radicchio Tardivo, Fennel, Pine Nuts and Blood Orange Salad 10