

## A LA CARTE

### *aperitif*

*Champagne Joseph Perrier cuvée royale (l25ml) £15.00*

## STARTERS

**SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY £17.00**

*aberdeen smoked - capers, shallots, dill, brown bread*

**PAN FRIED SCALLOPS £19.00**

*saffron & cauliflower purée, crispy guanciale, aired lobster bisque*

**SOUP OF THE MOMENT (ve) £9.00**

*cress, croutons, olive oil*

**SMOKED DUCK BREAST £16.00**

*blood orange segment, candied pecan nuts, pearl onion, sour cream, red vine sorel*

**MILLE FEUILLE OF GOAT CHEESE & FIGS (ve) £15.50**

*pickled red onion, honey, micro rocket*

*The Petersham are proud to support the Little Princess Trust, a contribution of £2.00 per table will be added to your restaurant bill throughout September, October and November, please see further information.*

(v) Vegetarian (ve) Vegan

## MAIN COURSES

### PAN FRIED FILLET OF JOHN DORY £37.50

*braised endive, celeriac, raisins & pine nuts, curry oil*

### ENGLISH SQUAB PIGEON £34.00

*date & jerusalem artichoke purée, crispy shallot rings, blackberry jus*

### DOVER SOLE £49.50

*sautéed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette*

### FILLET OF BEEF £39.00

*carrot purée, caramelised leeks, horseradish mousse, dauphinoise potato, bordelaise sauce*

### SAGE & PUMPKIN TORTELLINI (ve) £25.00

*delica pumpkin cream, crispy sage, pickled chilli, garlic confit*

## SIDE DISHES

£6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

### BASKET OF FRESH BREADS (v) (two persons)

*granary, classic & rosemary sourdough*

*lescure beurre, demi sel*

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.

## BRITISH CHEESE

### FOUR CHEESES (v) £15.50

*celery, apricot butter, pear & apple chutney*

### LINCOLNSHIRE POACHER

*oak smoked, alford*

### BLUE STILTON

*blue veined, clawson*

### MAIDA VALE

*semi soft, IPA washed, guernsey*

### SINODUN HILL

*soft, goats milk, oxfordshire*

## DESSERTS & PUDDINGS

### BURNT BASQUE CHEESECAKE (v) £12.50

*blueberry & strawberry salad, mint*

### ROASTED PLUM FUMBLE (v) £11.50

*yoghurt, elderflower*

### CLASSIC CRÈME BRÛLÉE (v) £10.00

*shortbread biscuit*

### APPLE TART (v) £12.00

*vanilla ice cream*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v) £9.50

*vanilla, chocolate, coffee,  
strawberry, pistachio*

### SORBET (ve) £9.50

*lemon, blackcurrant,  
elderflower*

## PORT & DESSERT WINE

### CHURCHILLS CRUSTED PORT (100ml) £12.00

### LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

### TOKAJI (125ml) £15.00

*aszu 5 Puttonyos, Bene Pincszet, Hungary*

## COCKTAILS

### ESPRESSO MARTINI £15.00

*vodka, kahlua, gomme syrup*

### LIQUOR COFFEE £14.50

*whisky, amaretto, baileys, cointreau, tia maria, cognac*