

TASTING MENU

FIRST

PAN FRIED SCALLOPS

saffron & cauliflower purée, crispy guanciale, aired lobster bisque

SECOND

SMOKED DUCK BREAST

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

THIRD

AMARETTO, PUMPKIN & ORANGE GRANITA

FOURTH

PAN FRIED FILLET OF JOHN DORY

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

FIFTH

ROASTED PLUM FUMBLE (v)

yoghurt, elderflower

ADDITIONAL COURSE

FOUR CHEESES £15.50 supp

lincolnshire poacher, blue stilton, maida vale, sinodun hill

£80 per person

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.

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.