

# SUNDAY LUNCH

## STARTERS

### WALDORF SALAD

*apple, celery, grapes, baby gem, walnuts, yoghurt*

### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

### SMOKED SALMON CARVED FROM THE TROLLEY (£5.00 supp)

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

### CHARRED MACKEREL

*heritage tomato, croutons, coriander, red onion, preserved lemon*

### SMOKED DUCK BREAST

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

## MAINS

### ROAST PORK LOIN

*roasted root vegetables, tenderstem broccoli, caramelised apples, potatoes*

### PAN FRIED FILLET OF COD

*mussels (optional), rainbow chard, beurre blanc, herb salad*

### DOVER SOLE (£20.00 supp)

*sautéed spinach, jersey royal potatoes, brown shrimp, parsley & caper butter*

### ROAST SURREY FARMED SIRLOIN OF BEEF

*seasonal vegetables, roasted potatoes, yorkshire pudding & gravy*

### HARISSA ROASTED RUMP OF ENGLISH LAMB

*bubble & squeak, braised roscoff onion, mint jus*

### SAGE & PUMPKIN TORTELLINI (ve)

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

## SIDES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

MIXED LEAF SALAD (ve)

GREEN BEANS (ve)

TENDERSTEM BROCCOLI (ve)

TRIPLE COOKED CHIPS (ve)

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

*granary, classic & rosemary sourdough*

**£59.00 (three courses)**

(v) Vegetarian (ve) Vegan

## BRITISH CHEESE

**FOUR CHEESES** (£6.00 supp) (v)  
*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

**CRÈME BRÛLÉE** (v)  
*shortbread biscuit*

**APPLE TART** (v)  
*vanilla ice cream*

**GELO DI CANTALUPO** (v)  
*cold melon pudding,  
crushed pistachio cream*

**BURNT BASQUE CHEESECAKE** (v)  
*blueberry & strawberry salad,  
mint*

**KNICKERBOCKER GLORY** (v)  
*strawberry, vanilla ice cream, biscoff*

## HOMEMADE ICE CREAMS & SORBETS

**ICE CREAM** (v)  
*chocolate, vanilla, coffee,  
strawberry, pistachio*

**SORBETS** (ve)  
*lemon, blackcurrant,  
elderflower*

**£59.00** (three courses)

## PORT, PUDDING WINE & COCKTAILS

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

**TOKAJI** (125ml) **£15.00**  
*aszu 5 Puttonyos, Bene Pinceszeti, Hungary*

**ESPRESSO MARTINI** **£14.50**  
*vodka, kahlua, gomme syrup*

*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.