

FIXED MENU

STARTERS

SALT BEEF BRISKET

gherkins, croutons, quince jelly, capers, smoked aioli

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

POACHED SMOKED HADDOCK

cullen skink & wholegrain mustard velouté, crispy onion, poached egg

MAINS

PAN FRIED FILLET OF HAKE

cherry tomato, fregola, clams, sautéed fennel

BRAISED PORK OYSTERS

parsnip purée, crispy carrot, cavolo nero

GRILLED CAULIFLOWER (ve)

beetroot purée, cauliflower crumble, sunflower seeds, mushroom & green peppercorn sauce

SIDES

£6.50

SAUTÉED POTATOES (ve)

SPINACH (ve)

MIXED LEAF SALAD (ve)

TENDERSTEM BROCCOLI (ve)

GREEN BEANS (ve)

TRIPLE COOKED CHIPS (ve)

BASKET OF FRESH BREADS (v) (two persons)

granary, classic & rosemary sourdough

DESSERTS & PUDDINGS

CRÈME BRÛLÉE (v)

shortbread biscuit

CHOCOLATE MOUSSE (v)

*brandy snap &
honeycombe*

APPLE TART (v)

vanilla ice cream

HOMEMADE ICE CREAM (v)

*vanilla, chocolate, coffee,
strawberry, pistachio*

HOMEMADE SORBET (ve)

*lemon, blackcurrant,
elderflower*

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.

£39.00 (three courses)

(v) Vegetarian (ve) Vegan

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.