

SUNDAY LUNCH

STARTERS

SALT BEEF BRISKET

gherkins, croutons, quince jelly, capers, smoked aioli

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED SALMON CARVED FROM THE TROLLEY

aberdeen smoked- capers, shallots, dill, brown bread

POACHED SMOKED HADDOCK

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

SMOKED DUCK BREAST

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

MAINS

ROAST PORK LOIN

roasted root vegetables, tenderstem broccoli, caramelised apples, potatoes

PAN FRIED FILLET OF HAKE

cherry tomato, fregola, clams, sautéed fennel

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

3 courses £59.00

(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

CHOCOLATE MOUSSE (v)

*brandy snap &
honeycombe*

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*

3 courses £59.00

PORT, PUDDING WINE & COCKTAILS

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

aszu 5 Puttonyos, Bene Pincszet, 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.