

THE PETERSHAM

ENGLAND V WALES

SATURDAY 7TH FEBRUARY 2026 - KO 16:40

STARTERS

DUCK PASTILLA

beetroot purée, tarragon & orange glaze, herb salad

CAWL CENNIN

bacon, leek & potato soup

SMOKED SALMON

aberdeen smoked- capers, shallots, dill, brown bread

TWICE COOKED LOBSTER SOUFFLÉ

lobster bisque

PICKLED PEAR (ve)

chicory, walnuts, winter leaves, vegan cream cheese, shaved winter truffle, walnut dressing

MAINS

STONE BASS

wild garlic, orzo, mixed wild mushrooms, parmesan crisps

CLASSIC PETERSHAM STEAK & KIDNEY PUDDING

mash potato, french beans

GAMMON STEAK

pont neuf potatoes, spinach, caramelised pineapple

ROASTED RUMP OF LAMB

sweet potato purée, salsify, wild mushrooms, crispy parsnips

SWEETCORN & SPRING ONION FRITTERS (v)

sautéed spinach, vegan crème fraîche, vegetable crisps, sauce vierge, coriander

SIDES

£6.50

SAUTÉED POTATOES (ve)

SPINACH (ve)

MIXED LEAF SALAD (ve)

TENDERSTEM BROCCOLI (ve)

GREEN BEANS (ve)

TRIPLE COOKED CHIPS (ve)

BRITISH CHEESE

FOUR CHEESES (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)

cinnamon ice cream

BAKED BANANA CHEESECAKE (v)

*candied salted peanuts, caramelised banana,
coffee cream*

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*chocolate, vanilla, coffee,
strawberry, pistachio*

SORBETS (ve)

*lemon, blackcurrant,
elderflower*

£74.00 (3 courses)

PORT, PUDDING WINE & COCKTAILS

CHURCHILLS CRUSTED PORT (100ml) £12.50

TOKAJI (125ml) £15.50

aszu 5 Puttonyos, Bene Pincszet, Hungary

ESPRESSO MARTINI £15.00

vodka, kahlua, gomme syrup

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.