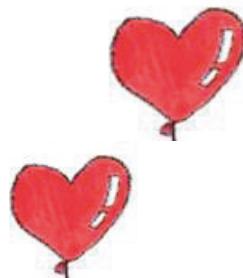


Valentine's

AT THE PETERSHAM



AMUSE-BOUCHE

surprise

FIRST

SMOKED SCALLOP

oscietra caviar, burnt cauliflower purée, brown butter foam, hazelnut crumbs

SECOND

RASPBERRY ROSE

raspberry sorbet, prosecco & english rose granita

THIRD

FILLET OF BEEF

*morel mushroom jus, parsnip & nutmeg purée, heritage carrot, glazed shallot, black truffle
or*

BRILL LOIN

burnt celeriac purée, sea kale, samphire, cocoa & mushroom sauce

FOURTH

SHAPE OF MY HEART (v)

white chocolate fondant, raspberry ganache, milk ice cream

or

BRITISH CHEESES (v)

celery, apricot butter, pear & apple chutney

(v) Vegetarian

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.