

# THE PETERSHAM

BASKET OF FRESH BREADS (v) (two persons) £6.50

*granary, classic & rosemary sourdough*

## STARTERS

SOUP OF THE MOMENT (ve) £9.00

*cress, croutons, olive oil*

SCOTTISH SMOKED SALMON CARVED FROM THE TROLLEY £18.00

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

ORKNEY SCALLOPS £21.00

*cauliflower purée, nduja sauce, flamed corn, caviar*

DUCK & CHORIZO STUFFED ONION £17.00

*grated chestnuts, disaronno & thyme sauce*

ROASTED DELICATA SQUASH (v) £14.00

*walnuts, roquefort, honey & truffle dressing, sage*

## MAINS

CHEFS SPECIAL

*please ask*

FILLET OF BEEF £42.00

*pomme fondant, guinness mayonnaise, caramelised onion, sauce bordelaise*

DOVER SOLE (16oz) £51.00

*new potatoes, spinach, beurre noisette, capers & shrimps*

WILD MUSHROOM PITHIVIER (ve) £29.00

*legumes tournés, spinach, gruyere, truffle jus*

PAN-SEARED FILLET OF HALIBUT £34.00

*ceps, leeks, moscardini (octopus), squid, creamy bisque*

VENISON LOIN £39.00

*roasted celeriac & nutmeg purée, cavolo nero, subtle chocolate & wine sauce, crispy shallots*

## SIDES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

MIXED LEAF SALAD (ve)

GREEN BEANS (ve)

TENDERSTEM BROCCOLI (ve)

TRIPLE COOKED FRIES (ve)

(v) Vegetarian (ve) Vegan

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between all the staff.  
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.

## BRITISH CHEESE

### FOUR CHEESES (v) £16.50

*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

### CRÊPES SUZETTE (v) £13.00

*beurre suzette, orange segments, cinnamon ice cream*

### PARIS-BREST (v) £14.00

*hazelnut praline cream, toasted flaked almonds,  
hazelnut ice cream*

### CLASSIC CRÈME BRÛLÉE (v) £11.00

*shortbread biscuit*

### APPLE TART (v) £12.00

*vanilla ice cream*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v) £9.50

*vanilla, chocolate, coffee,  
strawberry, pistachio*

### SORBET (ve) £9.50

*lemon, blackcurrant,  
elderflower*

## PORT

### RAMOS PINTO 10 Yrs TAWNY (100ML) £12.50

*quinta da ervamoira*

## DESSERT WINE

### TOKAJI (125ml) £15.50

*tokaji 2017 aszu 5 puttonyos, puklus pinceszet, hungary*

## COCKTAILS

### ESPRESSO MARTINI £15.00

*vodka, kahlua, gomme syrup*

### LIQUEUR COFFEE £14.50

*whisky, amaretto, baileys, cointreau, tia maria, cognac*

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