



THE PETERSHAM

Floral Court



Petersham Cellar

All of our ingredients are carefully sourced with the utmost importance on quality, provenance and being chemical free. Most of our meat, eggs and vegetables are sourced from our family farm in Devon, this means that we are able to offer plot to plate dining in the heart of London as well as being sure of the organic certification of the produce and the welfare of the animals. All our fish and seafood is sourced ethically from the British Isles through sustainable methods.

Chacra- Biodynamic Wines from Patagonia



On arrival

2021 Mainque Chardonnay

Fugazeta

"Sourdough, Caramelised Onions, Quartirolo Cheese"

La Croqueta de Asado

"Beef Croquettes, Chimichurri Mayo"

Starter

2020 Chacra Chardonnay

Noquis Caseros

"Parmesan and Potato Gnocchi, Mushrooms, Sage"

Mains

2021 Barda Pinot Noir

2021 Chacra 55 Pinot Noir

La Picanha

"Yerba Mate marinated Picanha, Crunchy Roasted Potatoes, Chimichurri Rojo"

Dessert

2020 Chacra 32 Pinot Noir

Panqueque de Cacao

"Crêpes, Dark Chocolate Mousse"



PLEASE ADVISE US OF ANY ALLERGEN REQUIREMENTS.

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY AND DEMAND THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES. A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.