



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.

Burgundy Wine Dinner



Aperitivo

Champagne Ayala Brot

Canapes

Antipasto

Chablis Grand Cru Bougros, Domaine du Colombier 2020

Gnocchi Arrosto

"Roasted Gnocchi, Langoustine, Parsley, Samphire"



Pescato

Fixin Blanc, Jean Claude Boisset 2020

Meursault Edouard Delauney 2019

L'Halibut

"Line Caught Halibut, Clams, Tarragon and Broccoli Cream, Pine Nuts"



La Carne

Nuit St Georges Domaine Faiveley 2015

Volnay 1er Cru Benjamin Leroux 2019

Il Brasato

"Haye Farm Braised Beef, Truffle Mash, Red Cabbage, Jus"



Dessert

Morey St Denis 1er Cru Edouard Delauney 2020

Il Formaggio

"Selection of French Cheeses, Chutney, Crackers"



WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS.

WE DO OUR UTMOST TO ACCOMMODATE GUESTS WITH FOOD INTOLERANCES AND ALLERGIES, REPLACING SOME ELEMENTS TO SUIT EACH CLIENT'S NEEDS. GAME MAY CONTAIN SHOT. ALL PRICES ARE IN POUND STERLING. A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL.