

Petersham Nurseries

Arrival Cocktail & 4 Courses £95

3 Courses £80

2 Courses £70

Blanc de Blanc, Trento DOC, Ferrari £21

Seasonal Bellini £14.50

Freshly Baked Focaccia, Milk & Honey Sourdough & Zisola Olive Oil 5
Haye Farm Charcuterie Board, Cornichons, Pickled Onions & Chargrilled Sourdough 16

Appetisers

Bruschetta with Stracciatella & Courgettes 9
Crispy Polenta, Balsamic Braised Onion & Taleggio 9
Cornish Crab, Chilli & Endive 13

Starters

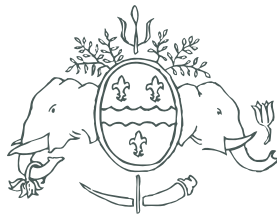
Risotto with Scottish Red Langoustine
Haye Farm Beef Carpaccio, Sage & Parmesan
Broad Beans, Pecorino Vignaiolo, Watercress & Lemon Salad
Sea Bream Crudo with Pickled Rhubarb & Garden Herbs
Chargrilled Asparagus, Haye Farm Poached Egg, Parmigiano & Lemon
Spinach & Ricotta Tortellini, Spring Vegetables & Black Garlic

Mains

Chargrilled Halibut with Shetland Mussels & Kohlrabi Salad
Chickpea & Wild Garlic Curry with Saffron Rice & Coconut Raita
Pan Fried Sea Bream, Tomato Pottanesca, Sea Purslane & Lemon
Sundried Tomato Stuffed Lamb Saddle with Peas, Beans, Baby Gem & Balsamic Jus
Spiced Haye Farm Chicken, Purple Sprouting Broccoli, Mint Yoghurt & Pickled Chillies
Haye Farm Chargrilled 370gr Ribeye - 35 Days Aged with Potatoes & Garden Salad (£10 Supplement)

Sides

La Zatte Potatoes, Lemon, Mustard & Parsley 8
Sautéed Cabbage, Lemon & Harissa Dressing 7
Haye Farm Garden Salad & Mustard Dressing 5



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Desserts

Yorkshire Rhubarb Sorbet With Rhubarb Compote

Burnt Basque Cheesecake With Blood Orange

✓ Choice of 3 Flavours - Coffee, Chocolate, Vanilla Ice Cream or Lemon Sorbet

Chocolate Almond Crumble with Coffee Ice Cream & Chocolate Sauce

Salted Caramel Tart With Buttermilk Ice Cream

✓ Selection of Cheeses with Rosemary Crackers & Petersham Honey

Cornish Yarg (Semi-hard Cow's Milk Cheese, Creamy Crumbly texture, Cornwall)

Pevensey Blue (Cow's Milk, Soft Creamy Blue Cheese, East Sussex)

Elrich log (Goat's Cheese, Citrusy Flavors & a Smooth, Creamy texture, Aged In Vegetable Ash, Scotland)

Gubben (semi soft, cow's milk cheese from West Cork, Ireland, known for its creamy texture, nutty and mushroomy flavors)