

## Petersham Nurseries

Arrival Cocktail & 4 Courses £95  
3 Courses £80  
2 Courses £70

Blanc de Blanc, Trento DOC, Ferrari £19  
Seasonal Bellini £14.50

Freshly Baked Focaccia, Milk & Honey Sourdough & Zisola Olive Oil 5  
Haye Farm Charcuterie Board, Cornichons, Pickled Onions & Chargrilled Sourdough 10

### Appetisers

Bruschetta with Stracciatella & Apricots 9  
Frigitelli Peppers, Ndjua, Yoghurt & Pickled Onions 10  
Chickpea Fritters & Coriander Mayo 9

### Starters

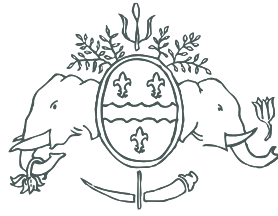
Haye Farm Beef Carpaccio, Sage & Parmesan  
Sea Bream Crudo with Pickled Rhubarb & Garden Herbs  
British Nettle Risotto, Preserved Lemon & Toasted Hazelnuts  
Broad Beans, Pecorino Vignaiolo, Watercress & Lemon Salad  
Spinach & Ricotta Tortellini, Spring Vegetables & Black Garlic  
Chargrilled Asparagus,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

### Mains

Pan Fried Sea Bream, Tomato Pottanesca, Sea Purslane & Lemon  
Chickpea & Wild Garlic Curry with Saffron Rice & Coconut Raita  
Sundried Tomato Stuffed Lamb Saddle with Peas, Beans, Baby Gem & Balsamic Jus  
Chargrilled Halibut with Shetland Mussels & Kohlrabi Salad  
Spiced Chicken, Tenderstem Broccoli, Mint Yoghurt & Pickled Chillies  
Haye Farm Chargrilled 370gr Rib Eye - 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

Burnt Basque Cheesecake With Golden Glow Apricots

Strawberry Sorbet With Fresh Strawberries & Vegan Chantilly

✓ Choice of 3 Flavours - Coffee, Buttermilk, 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)

Klrich log (Goat's Cheese, Citrusy flavors & a smooth, creamy texture, Aged In Vegetable Ash, Scotland)

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