



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

Artichoke Fritti with Lemon & Parsley Mayo 9
Crispy Polenta with Fontina & Sage 9

Starters

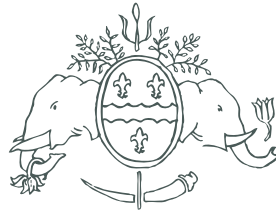
Burrata di Putignano, Roasted Radicchio Tardivo, Taggiasca Olives, Raisins & Pine Nuts
Rigatoni, Slow Cooked Beef Ragù & Parmesan
Beetroot Carpaccio with Goat's Curd & Pecan Nuts
Scottish Red Langoustine Risotto
Haye Farm Beef Carpaccio, Sage & Parmesan
Tagliolini with Lemon & Butter

Mains

Brill On the Bone, Beurre Noisette, Capers, Chilli, Parsley & Lemon
Roasted & Pickled Winter Pumpkin, Toasted Nuts & Harissa
Haye Farm Beef Sirloin, Celeriac Puree, Charred Radicchio & Blackberry Jus (£5 Supplement)
Pan Fried Pollock, Winter Tomato Putanesca, Sea Purslane & Lemon
Haye Farm Chicken, Spiced Carrot Puree, Roast Topinambur & Black Garlic Jus
Haye Farm Chargrilled 370gr Ribeye - 35 Days Aged with Potatoes & Garden Salad (£10 Supplement)

Sides

Roasted Potatoes with Dill & Chives 7
Brown Butter Celeriac Puree 7
Sautéed Cabbage, Lemon & Harissa Dressing 7
Haye Farm Garden Salad & Mustard Dressing 5



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Desserts

Marsala Tiramisu

Mandarin tart with Creme Fraiche

✓ Choice of 3 Flavours - Hazelnut, Chocolate or Vanilla Ice Cream

Vegan Chocolate Cremaux, Zisola Olive Oil & Almonds

Vegan Apple & Blackberry Crumble

✓ Selection of Cheeses with Rosemary Crackers & Petersham Honey

Provolone (Semi-hard Cow's Milk Cheese, Smooth texture, Southern Italy)

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

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

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