



Dinner Menu

Parmesan shortbread, grapefruit, fennel

•

Our sourdough focaccia

•

First Course

Charred bream, radish, ginger and champagne

Charred turnip, radish, ginger and champagne

•

Second Course

Ox tail risotto, aged rice, bone marrow, pickled chilli

Woolley Park Farm duck egg, Puy lentils, Pata Negra ham, Sauce Diable

Pork brawn, wholegrain mustard ice cream, coco bean and Morteau sausage dressing

Jerusalem artichoke soup, roasted cep, Manzanilla sherry

•

Main Courses

Farfalle pasta, roast celeriac, radicchio, black truffle

Creedy Carver duck breast, confit leg, walnut pesto, blackcurrant jus

Cornish turbot, spinach, langoustine bisque, garden herbs

Yew Tree Farm lamb, baby artichoke, baby leek, black chanterelles, lamb jus (£8.00 supplement)

Dauphinoise potatoes, parmesan / Garden salad, Namayasai Farm honey dressing £7.50 each

•

Desserts

Yorkshire rhubarb, hibiscus and wild strawberry, lime, sesame tuile

Dark Chocolate pavé, mango, vanilla ice cream

Nougat Glacé, praline, brandysnap, blood orange

Selection of British Isles cheeses, rye bread toast, honey, quince (£8.00 supplement)

•

Petits Fours

3 courses £75.00 / 4 courses £85.00

Food Allergies and Intolerances: before you order your food and drinks please speak to our staff if you have an allergy and want to know about our ingredients

Some dishes may contain traces of nuts and game dishes may contain shot

Prices include VAT. Service not included, apart from tables of 6 or more where a discretionary 12.5% service charge will be added
135 Petersham Road, Petersham, Richmond-upon-Thames TW10 7AA | 020 8940 8005 | enquiries@thedysartpetersham.co.uk

www.thedysartpetersham.co.uk