



Friday 13th September

We proudly follow a slow food ethos, & draw upon the principles of good, clean & fair. That means we source the best quality ingredients working closely with small & independent producers, including our own family farm & Cornish fisherman, buying line caught fish directly from the dock. Our dishes are inspired by our travels around the world.

the farm

Our poultry, livestock, eggs, vegetables & fruit come directly from Haye Farm. The farm's owner, Harry Boglione, is the son of the owners of Petersham Nurseries. He & his partner Emily have been developing their 66-acre mixed organic farm set in the breathtaking rolling hills of East Devon since 2014.

Almost everything you see in the restaurant is bespoke & can be purchased at our shop - plants, pots, tables, chairs, glassware & crockery etc. Please ask a member of our team for details.

Please advise of any allergen requirements. We source the best quality seasonal ingredients. Due to supply & demand this may mean we run out of certain dishes. A discretionary service charge of 12.5% will be added to your bill.



Courgette fritti
7

3 Jersey Rock oysters,
Amalfi lemon
10

fish

Lemon Sole, salsa verde, Haye Farm tomatoes
14

Elberry Cove Mussels, chilli, parsley and garlic
14

Fregola nero, cuttlefish and gremolata
12

Wood roasted Hake with olive, caper and anchovy butter
12

Cornish Market Fish, grilled or woodfired
MP

grazing

Prosciutto San Daniele (50g)
7.5

Paprika and black pepper crisps
6

Fried sage & anchovy, lemon
6

Haye Farm fried chicken, mayonnaise
9

vegetables

Burrata, Haye Farm tomatoes, chili & mint
11

Haye Farm kale, crispy prosciutto, garlic and Blu del Granduca cheese
9

Linguini with chilli, parsley and bottarga
12

Haye Farm leaves, Zisola olive oil and Amalfi lemon
5.5

Haye Farm tomato salad, black olives & Calciocavallo cheese
10

meat

Haye Farm chicken liver pate, pickled currants, toast
10

Confit Haye Farm duck leg, girolle mushroom, parsley
15

Haye Farm beef shin ragu, soft polenta, chilli & parsley
14

Breaded Haye Farm chicken, lemon, gremolata
14

Haye Farm lamb, spiced fregola, spring onions & balsamic vinaigrette
13

sharing set menu ~ Simple & seasonal plates selected by our chef, 29.5 per person for lunch, 38 per person for dinner, for the whole table only

wine flights ~ a selection of 3 red, white & rose wines to compliment both our a la carte and set menu dishes

dolci

Chocolate Tart
7

Amalfi lemon panna cotta with raspberries
7

Poached plums with buffalo yoghurt ice cream
7

coming up

PASTA WORKSHOPS

Every Monday & Wednesday evening, bespoke classes available.

COCKTAIL MASTERCLASSES

For small groups in the bar, available to book from September

PETERSHAM CELLAR WINE TASTINGS

Every Thursday evening in the Delicatessen. Private and bespoke tastings available upon request.