



Thursday, 24th October

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.



## grazing

Hummus, Haye Farm vegetables  
**7**

A St. Mary's Bay Scallop  
**5**

Bresaola (50g)  
**7.5**

Fried sage & anchovy, lemon  
**6**

3 Jersey Rock oysters, Amalfi lemon  
**10**

Marinated Nocellara & Usla olives  
**4**

Paprika and black pepper crisps  
**6**

Haye Farm fried chicken, mayonnaise  
**9**

### fish

Pan fried plaice, scottish girolles  
**16**

Elberry Cove mussels, chilli, garlic and parsley  
**14**

Linguine with cuttlefish, mussels, chilli, bottarga  
**16**

Wood roasted hake, anchovy, olive and caper butter  
**12**

Cornish Market Fish, grilled or woodfired  
**MP**

### vegetables

Burrata, bitter leaves, capers, balsamic dressing  
**11**

Haye Farm kale, crispy prosciutto, garlic & anchovy  
**9**

Haye Farm squash risotto, sage and 32 month aged parmesan  
**14**

Haye Farm leaves, Zisola olive oil and Amalfi lemon  
**5.5**

Haye Farm squash, sage, Blu del granduca  
**10**

### meat

Haye Farm chicken liver pate, pickled currants, sourdough  
**10**

Braised Haye Farm lamb shoulder, cavolo nero, and bagna cauda  
**15**

Tagliatelle with Haye Farm beef shin ragu, parmesan  
**14**

Haye Farm chicken al mattone, Nduja, sweetcorn  
**15**

Haye Farm beef, Marsala braised red cabbage  
**17**

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

### dolci

Original Bean chocolate tart, Creme Fraiche  
**7**

Vanilla panna cotta with mulled wine poached pears, gingerbread  
**7**

Poached plums with buffalo yogurt 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.