

# FEAST ON LONDON

APRIL 1 — 30

## Pétrus

Feast on London Sample Menu: 4-course lunch & a glass of champagne £50 per person

### Starters

Foie gras parfait,  
green beans, grain mustard, wet walnuts

“Garden salad”  
Brie de Meaux, autumn vegetables

Agnolotti of halibut Brandade,  
charred onion, sea purslane, red wine jus

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### Main courses

Fillet of cornish cod, mussels,  
spiced lentils, lime, shellfish jus

Fresh linguine, seasonal mushrooms,  
36 month old Parmesan velouté

Slow roasted Barbarie duck, watercress,  
salt baked turnip, blackberries, tamarind jus  
*(£5.00 supplement)*

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Pre dessert

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### Desserts

Milk chocolate crémeux,  
banana, hazelnut, crème fraîche ice cream

Comice pear, almond sponge,  
ginger Anglaise, pear sorbet

Selection of cheese from the trolley  
*(£15.00 supplement)*

All prices are inclusive of VAT.  
A 12.5% discretionary service charge will be added to your bill.

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.