

# PETRUS

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BAT Star Deal 4 course Sample Menu with amuse bouche and a kitchen tour.

A glass of Champagne on arrival or a non-alcoholic alternative available.

## Amuse bouche

### STARTERS

#### Spelt Ragout

Sweetcorn and girolles

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#### Mackerel

Radish and herb dressing

### MAIN COURSES\*

#### Côte de porc

Summer bean cassoulet, whole grain mustard

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#### Sea bream

Salsify, leeks, mussel cream

### PRE-DESSERT

### DESSERTS

#### Black fig tart

Spiced custard, verjus

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#### Blood nectarine

Soft meringue, lemon verbena

**£60.00 per person**

#### Cheeses from the trolley

*(£10.00 supplement as a dessert)*

*(£16.00 supplement as an extra course)*

*Wine pairing £39.00 per person*

*\*Vegetarian and Vegan options are available, please request separate menu on the day*

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.