

# THE DYSART

P E T E R S H A M

## A la Carte Menu

### To Start

- Chilled English pea soup, Dorset wasabi, apple and verbena £10.50  
Hand dived Orkney scallops, peach and local tomatoes, garden herbs £29.00  
Ox tail risotto, aged rice, pickled chilli, bone marrow £16.50  
White beetroot, smoked Irish eel teriyaki, caviar cream, dill, oyster leaf £22.50  
(add Ossetra Royal caviar £10.00)  
Charred mackerel, radish, ginger and champagne £12.50

### Main Courses

- Longhorn beef, black olive, summer vegetables, Estouffade sauce £42.00  
Wild Cornish seabass, black truffle mirin glaze, Wye Valley asparagus, Vin Jaune morels £38.00  
Agnolotti pasta of Somerset goats' curd, English summer truffle, nettle and broad beans, Parmesan tuile £30.00  
Aged Devon duck, roasted almonds, grapefruit and coffee jus £31.50  
Wiltshire Lamb, confit red pepper, fermented garlic aubergine, jus gras £31.50  
  
Mashed potato / seasonal greens £5.00 each  
Fresh leaf salad, spiced honey dressing £6.00

### Desserts

- Araguani chocolate, Tulameen raspberries, saffron, pistachio and rose petal ice cream £15.00  
Yorkshire strawberry and rhubarb, hibiscus, orange tuile £14.00  
Charentais melon, coconut rice pudding sorbet, aged port £12.00  
Selection of British cheeses, fig and rye toast, foraged fruit compote, Cotswolds honeycomb £15.00

### Three Course Menu £45.00

Chilled English pea soup, Dorset wasabi, apple and verbena

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Aged Devon duck, roasted almonds, grapefruit and coffee jus

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Vanilla crème brûlée, black sesame shortbreads

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 10% 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](http://www.thedysartpetersham.co.uk)

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Tasting Menu

Canapés

Aged parmesan shortbread, roasted tomato jam, dashi, lemon basil  
Fennel pollen cracker, Dorset crab, wild salmon roe

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'Chaud froid' hen's egg, Pedro Ximénes, maple syrup

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Homemade sourdough focaccia

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Hand dived Orkney scallop, peach and local tomatoes, garden herbs

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Chilled English pea soup, Dorset wasabi, apple and verbena

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Wild Cornish seabass, black truffle mirin glaze, green asparagus, Vin jaune braised morels

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Wiltshire Lamb, confit red pepper, fermented garlic aubergine, jus gras

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Young ginger custard, Irish coffee, lychee sorbet

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Araguani chocolate, Tulameen raspberries, saffron, pistachio and rose petal ice cream

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Petits fours

Apricot and cardamom pâte de fruit  
Roasted pine nut and fennel nougat  
Fruit financier, sweet woodruff

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To finish

Miso caramel truffle  
Rum and raisin Manjari chocolate

£95.00 per person

*Wine pairing* £47.50

*Premium Wine pairing* £79.50

*Great British Beer pairing* £32.50