

# PETRUS

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## Chef's Menu

Ballotine of Landes foie gras with semi dried grapes,  
green beans and hazelnut crumble

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Pan-fried sea scallops with cauliflower,  
anchovy and caper, lemon beurre noisette

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Red leg Partridge with pearl barley, pancetta,  
roast fig, walnut and jus

or

Roast duck breast with confit leg and granola,  
spring onion and szechuan pepper jus

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Selection of cheese with accompaniments

*(£6.00 supplement)*

or

Blackcurrant sorbet with lemon meringue  
and champagne foam

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Chocolate sphere  
with milk ice cream and honeycomb

**Five courses £75.00**