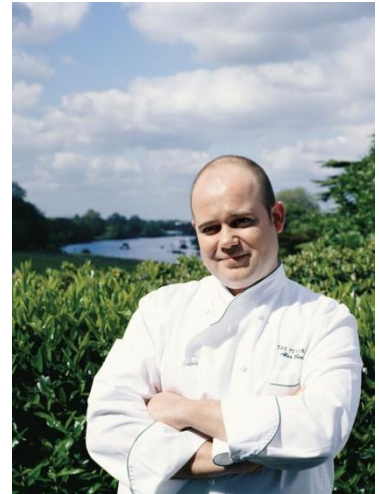




**RESTAURANT**  
AT THE PETERSHAM



### **THE PETERSHAM HOTEL'S BENTLEY BISQUE - A DISH WORTH TRAVELLING FOR**

*June 2010: Spaghetti alle Vongole in Campania; Bouillabaisse in Marseille; Mole in Oaxaca and now Bentley Bisque in Richmond, Surrey...*

Alex Bentley, head chef at The Petersham ([www.petershamhotel.co.uk](http://www.petershamhotel.co.uk)) on Richmond Hill, now has a waiting list of local clientele eagerly awaiting the start of his annual Simply Seafood menu which runs throughout June and July.

Bentley's classic shellfish bisque with summer herbs has developed a loyal fan base over the years and will be served alongside a host of other seafood specialties until the end of July, including Potted shrimps with lobster butter, pickled cucumber and sourdough toast; Grilled Cornish lobster with heritage tomatoes, courgette beignet and saffron pilau rice and Six Irish rock oysters with shallot vinegar and lemon. And that is just for starters.

Main course dishes include Roasted seabass, polenta and roasted peppers, smoked aubergine and saffron aioli and a classic Dover sole grilled simply and served with either a beurre blanc or menuière with capers and raisin nut brown butter.

Ask why Bentley has such a penchant for seafood and the answer is in the name. Born into the Bentley family, founders of London's first oyster restaurant 'Bentleys' in Swallow Street in the roaring twenties, he grew up shelling oysters and selling them alongside his grandfather from an early age.

The Simply Seafood menu at the Restaurant at The Petersham is available for both lunch and dinner, and will run until the end of July 2010.

Grouse will then be kicking off in August and September, and this will be followed by Bentley's 'Glorious Game' season in October and November, which will include partridge, woodcock, venison and roasted Teal - all subject to shooting of course. The five minute proximity to Richmond Park is of course an advantage.

Restaurant at The Petersham's lunch menu runs from Monday to Saturday and is priced at £24.50 for 3 courses. Sunday lunch is £31.50 for 3 courses. Starters from the full à la carte menu are from £7.50 to £13; main courses from £14 to £26.50 and puddings are £7.

Just 20 minutes from Waterloo, the Restaurant at The Petersham is a quick and easy escape for Londoners, The Petersham Hotel in London's country.

Reservations at the Restaurant at The Petersham can be made by calling 020 8939 1084 or by email to: [restaurant@petershamhotel.co.uk](mailto:restaurant@petershamhotel.co.uk)

For further information, visit [www.petershamhotel.co.uk](http://www.petershamhotel.co.uk)

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