

PEDLER

PECKHAM RYE

15 july 17

aperitif

dirty as martini 6.00
pierre mignon, grande reserve, grower's champagne 7.50

snacks

anchovies, toast 2 bread, chilli & lime butter 4 lard-y-dahs 2
spiced chickpeas 3 whipped salmon, pastis 4 in a pickle 2.5

plates

mushroom & parmesan arancini, mayo, keats' leaves 5
cheeky pig nuggets, caramelised apples, mustard, beer cheese 7
crispy soft shell crabs, wasabi, lemon, seaweed, rice vinegar 10
grilled halloumi, roast figs, almonds, basil oil, pomegranate 9
vegan tacos: walnut meat, corn, coriander, avo, pickles 8
hot smoked salmon, heritage beets, herb buttermilk, honey 11
steamed scottish mussels, champagne, garlic, tomato, toast 10
smoked spuds, aubergine, tomato, leeks, toasted sesame 12
wood pigeon & bacon kiev, garlic butter, smashed peas, mint 13
frizzle chicken, all spice & cheesy grits, attitude sauce 10
brixham pollock fillet, fennel, organic sorrel, pomelo 14
slow roast bourbon short rib, chilli & raisin slaw, bbq 17

additions

smoked paprika cauliflower 3
keats' organic leaves, balsamic 3
chips, curry salt 3.5
corn, lime butter 3

afters

english strawberries & cream, mint, ladyfingers 5
bermondsey ice cream, valrhona chocolate sauce, cone 6
pineapple upside down cake, lime chantilly 5
colston basset stilton, oatcakes, apple & fig jam 6

for allergen information please ask chef gareth or any of our team