

# PEDLER

## PECKHAM RYE

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17 february 2017

### aperitif

clear skies 6.00  
pierre mignon, grande reserve, growers' champagne 7.50

### snacks

english meats	7	bread, rose water butter	4	lard-y-dahs	2
puglian olives	3	smoked fish croquette	1.5	in a pickle	2.5

### plates

pea & broad bean arancini, mayo, watercress	5
balsamic pickled sea bass, blood orange, pomegranate, plantain	6
heirloom tomato, burnt red onions, kale pesto	6
fried soft shell crab, sriracha & lime mayonaisse	8
charred hispi, toasted almonds, crispy onions, salad cream	7
crispy chilli pig, noodles, stir fried greens, sesame cracker	9
sweet potato curry, tomatoes, cucumber & mint yoghurt	10
lamb meatballs, roots, creamy butterbeans, fried kale	12
pan fried smoked haddock, crushed pink fir's, capers, leeks	13
frizzle chicken, all spice & cheesy grits, attitude sauce	10
grilled whole plaice, garlic button 'shrooms, mint, gherkins	14
aged beef sirloin, slow roast tomatoes, battered rings	16

### additions

tender stem broccoli, ginger, nuts	3.5
crispy garlic spud	2.5
truffle french fries	3.5
braised red cabbage	2.5

### afters

hot sticky date puddin', butterscotch, chantilly	6
lemon & treacle sponge, vanilla custard	5
messy cheesecake, hobnobs, blueberries, passionfruit	5
cheese: peckham softy, g's kumquat jam, oatcake biccys	7

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