

PEDLER

PECKHAM RYE

18 march 2017

aperitif

campari spritz 6.00
pierre mignon, grande reserve, growers champagne 7.50

snacks

cured meats 7 bread, maple whipped butter 4 lard-y-dahs 2
puglian olives 3 whipped salmon, toast 1.5 in a pickle 2.5

plates

wild rocket & goat's cheese arancini, mayo, leaves 5
red quinoa, green beans, pomegranate, fancy peas, lemon, basil 6
salt cod croquettes, smokey tomato ketchup, crispy seaweed 7
beetroot borscht, red cabbage, pickle, 'sour cream', flatbread 7
wood pigeon, pistachio, organic rocket, jack's coffee gravy 8
crispy whitebait, organic leaves, tartare, pickled lemon 7
lamb chilli con carne, tomato, jalapeño, coriander, crisps 9
smoked celeriac, mashed minty peas, guinness beer cheese 9
seafood stew: haddock, seabass, octopus, olives, croutons 13
frizzle chicken, all spice & cheesy grits, attitude sauce 10
red mullet, buttered greens, scottish mussels, pomegranate 12
aged sirloin, juniper shallots, endive, herby hollandaise 16

additions

buttered hispi cabbage 3
firecracker french fries 3.5
grilled baby gem 2.5
keat's organic leaves, seeds 3

afters

irish whiskey tiramisu, whipped mascarpone, lady fingers 6
lemon posset, blood orange crisps, passion fruit, mint 5
dark choccy mousse, bermondsey lemon sorbet, biccy crumbs 5
cheeses: peckham softy, oatcakes, g's apple jam 7

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

PEDLER
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