

PEDLER

PECKHAM RYE

19 may 2017

aperitif

summer negroni 6.00
pierre mignon, grande reserve, growers champagne 7.50

snacks

italian meats 7 bread, lemon & parsley butter 4 lard-y-dahs 2
puglian olives 3 pig in a blanket, coleman's 2.5 in a pickle 2.5

plates

tomato & basil arancini, mayo, keats' leaves 5
english asparagus, fennel, cucumber, tarragon olive oil 7
salmon ceviche, whipped horseradish, wild rocket 6
ham & cheese croquettes, almonds, piquillo romesco 7
roasted heirloom beets, feta, almonds, leaves, balsamic 8
griddled squid, tomato, black olives, fava beans 8
giacomo's aubergine & leek lasagna, pecorino, ricotta 10
fishcake, pineapple ketchup, citrus sea herbs 8
spiced organic pulled lamb, corn chips, tahini yogurt 9
frizzle chicken, all spice & cheesy grits, attitude sauce 10
bbq prawns, sweet & sour, beansprouts, tomatoes, carrot 10
fried sticky pig, 'shrooms, ginger, sugar snaps, crispy rice 14

additions

keats' organic greens, sherry vinegar 3
purple broccoli, chilli 3.5
french fries, curry salt 3.5
charred cauliflower 3

afters

gino's boozy tiramisu, espresso lady fingers, mascarpone 6
little bird gin & orange panna cotta, pistachio biscotti 5
valrhona choccy mousse, smashed honeycomb, blueberries 5
cheese: stilton, taleggio, pecorino, apple jam, crackers 6

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