

# PEDLER

## PECKHAM RYE

14 november 2017

### aperitif

peartini	6
pierre mignon premier cru, growers champagne	7.50

### snacks

cured veggies, mustard	5	bread, garlic hummus	4	lard-y-dahs	2
curried chickpeas	3	sweet & sour mallard	4	in a pickle	2.5

### plates

chilli & sweetcorn arancini, mayo, keats leaves	5
cauliflower, peanuts, soy, ginger, lime, coriander	6
severn & wye smoked salmon, bourbon cream cheese, toast	7
sticky ham hock, mango & chilli chutney, crème fraiche	8
charred hispi, pomegranate, chia seeds, tahini, olive oil	8
seared diver scallops, edamame beans, seaweed, red cabbage	10
wild boar & apple meatballs, tomatoes, fried egg, honey	10
stewed borlotti beans, red peppers, ricotta, spinach	11
roast scottish cod, sweet potato, savoy cabbage, cep ketchup	13
frizzle chicken, spiced cheesy grits, attitude sauce	10
whole grilled sea bream, fennel, cranberries, seeds	14
40 day aged sirloin, flat mushrooms, peashoots, onion jam	17

### additions

chips, curry salt	3.5
harissa cauliflower leaves	3.5
garlicky spinach	3
keats organic leaves, balsamic	3

### afters

red wine poached pears, tonka custard, toasted almonds	5
banana split: marshmallows, ice cream, choccy sauce	9
sticky toffee pudding, salted butterscotch, chantilly	5
cheese: bermondsey hard pressed, sourdough, pear chutney	5

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