

PEDLER

PECKHAM RYE

4 October 2018

APERITIFS

Pierre Mignon, Grand Reserve, Grower's Champagne, NV	7.5
Ricard The classic Pastis, with H2O	5.0
Martini Shaken or stirred... dry or wet... olive or a twist... Little Bird & Cinzano Bianco or Noilly Pratt	8.0
The Perfect G&T Flawless. Mediterranean Fever-Tree tonic Little Bird gin & pink grapefruit	6.0

NIBBLES

Charred bread, olive oil, balsamic	4.0
Lard-y-dah's	2.0
In a Pickle	2.5
Boqueronnes, white vinegar, rapeseed	3.0
Olive Branch olives	3.0
Duck rillettes, toast	4.0

1.

Samirs's madras arancini, whipped coriander yoghurt	5.0
Heritage beetroots, whipped ricotta, mint, pickled grapes, caramelised pistachios	7.0
Salmon & chilli ceviche, avocado, lime	7.0
Fried goat salami, refried beans, garlic bread	6.0
Baked butternut squash, burnt onion ketchup, celeriac & apple	8.0
Szechuan king prawns, chilli cucumber, ginger, sesame, rice vinegar	9.0

2.

Grilled swordfish loin, red chimichurri, fried capers	12
Frizzle chicken, spiced cheesy grits, Attitude sauce, parmesan	10
Stuffed pepper, toasted pine nuts, leeks, cream cheese	11
Five spiced duck breast, buttered spring greens, butternut squash, crispy onions	15
Buttered skate wing, wild 'shrooms, crispy leeks, turnips	15
Aged Hereford beef ribeye, parmesan, baby watercress	18

3.

Peckham Pie: Dragon Stout, braised beef, puff pastry, g's parsley liquor	19
Mac & cheese: cauliflower, beer cheese, leeks Add smoked bacon +4	15
Giant frizzle chicken, smoked back bacon, cheesy grits, fried eggs, sausage gravy	15

ADDITIONS

French fries, paprika salt	3.5
Roast garlic 'shrooms	3.5
Baked broccoli, lemon butter	3.5
Buttered spinach	3.5

PUDDINGS

Our ice cream & sorbets: chocolate, blackberry, & vanilla	5.0
Banoffee pie: salted caramel, bananas, whipped mascarpone, hazelnuts, pistachio, biccy crumb	6.0
Bramley apple crumble, cinnamon spiced custard	5.0
British cheese: Colstan Basset blue, Gorwydd Caerphilly, apple chutney, toast	7.0

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for allergen information please ask Chef G or any of our team