

PEDLER

PECKHAM RYE

6 November 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
Boquerones, olive oil,	3.0
Olive Branch olives	3.0
Black puddin' fritter, curry mayo	2.5

1.

Butternut squash & cayenne arancini, whipped coriander yoghurt	5.0
Coffee baked sweet potato hummus, toasted sesames, pink fur crisps	6.0
Scottish salmon & chilli ceviche, avocado, lime, croutons	7.0
Streaky bacon toastie, marmite, cheddar, garlic butter	7.0
Sticky roast pumpkin, soy, chilli, lime leaf, peanuts, coconut, rice crisp	8.0
Angry prawns, burnt Chinese Cabbage, Attitude mayo	9.0

2.

Crispy squid, lemon risotto, baby watercress, crème fraîche	12
Frizzle chicken, spiced cheesy grits, Attitude sauce, parmesan	10
Baked cauliflower, sherry vinegar tahini, pomegranate, molasses, nut & sesame dukkah	13
Grilled pig chop, rosemary butter, charred gem lettuce, pine nuts, roasted tomatoes	14
Pan fried sea bass, broccoli, white wine, cream, parsley, shallots	12
Grilled aged Devon beef steak, garlic butter, beer battered onion rings, flat 'shrooms	19

3.

Pollo Asado: whole baby chicken, oregano, annatto seeds, paprika, corn, jalapeño	17
Mac & cheese: cauliflower, beer cheese, leeks Add smoked bacon +2	15
Giant frizzle chicken, smoked back bacon, cheesy grits, fried eggs, sausage gravy	15

ADDITIONS

French fries, curry salt	3.5
Buttered savoy cabbage	3.0
Baked sweet potato, ricotta, lemon	4.0
Maple glazed Brussel sprouts	3.0

PUDDINGS

Banoffee pie: salted butterscotch, whipped cream cheese, pistachio & lady fingers	5.0
Dark choccy brownie, choccy sauce, Chantilly	6.0
British cheese: Colstan Basset blue, apple chutney, toast, crackers, pears, radish	7.0

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