

PEDLER

PECKHAM RYE

09 february 2018

Aperitif

Gimlet			4.0
Pierre Mignon, Grande Reserve, Grower's Champagne	7.5		

Snacks

Bread, whipped butterbeans	5.0	Venison swazzers, apple & balsamic	5.0	Lard-y-dah's	2.0
Beer cheese on toast	5.0	Wild 'shroom soup, truffle oil	4.0	In a pickle	2.5

Plates

Chilli & kidney bean arancini, mayo, baby gem leaves		5.0
Charred broccoli, tofu, toasted sesame seeds, coriander		6.0
Griddled Cornish squid, Szechuan soy, ginger, lime, whipped horseradish		6.0
Yorkshire beef rump skewer, turmeric yoghurt, gobi gajar, salted cucumber	8.0	
Baked London Fettle, thyme, rosemary, bay, tomato & olive jam, focaccia	9.0	
Harissa plaice, organic kale, puff pastry tart, whipped mint yoghurt	8.0	
Soy poached chicken, peanut satay, beansprouts, coriander, Thai basil	10	
Baked butternut squash, sweet potato, curly purple kale, balsamic, pomegranate	11	
Monkfish 'scampi', black rye, minted mushy peas, curry ketchup, pickled onions	12	
Frizzle chicken, spiced cheesy grits, attitude sauce, parmesan	10	
Whole Welsh lemon sole, g's red chimichurri, crispy capers		16
Pulled wild English boar, veggie stew, Malbec, garlic bread	15	

Additions

Salty French fries	3.5
Buttered swede	3.5
Charred cauliflower, smoked paprika	3.5
Apple braised red cabbage	3.5

Pudding

Queen of Puddings: baked rhubarb, poached plum, spiced cream, meringue	7.0
Our rum ice cream & brioche sarnie, grilled pineapple	6.0
Messy cheesecake, banana, chocolate, smashed digestives	5.0
Cheese: Colston Bassett stilton, oat cakes, apple chutney	5.0