

PEDLER

PECKHAM RYE

12 september 2017

aperitif

just drink cynar 4.50
pierre mignon, grande reserve, grower's champagne 7.50

snacks

grilled lamb, peanuts 6 bread, garlic hummus 5 lard-y-dahs 2
mixed puglian olives 3 whipped brown crab, avo 5 in a pickle 2.5

plates

sweetcorn & chilli arancini, mayo, keats' leaves 5
salt cod pâté, butter bean mash, chilli, cornbread 6
cauliflower, cranberries, almonds, chives, lemon olive oil 7
sautéed chicken livers, sweet onions, bacon crisp, balsamic 8
poached sea trout, purple spuds, mango, passionfruit, basil 9
salt baked celeriac, pickled girolles, sage, 'shroom ketchup 9
steamed fish: snapper, scotch bonnet, peppers, sweet spuds 12
green aubergine curry, coconut, lemongrass, sesame crackers 12
frizzle chicken, spiced cheesy grits, attitude sauce 10
braised lamb shank, potato crisp, red cabbage, mint gravy 14
whole grilled sea bass, garlic butter, confit fennel 18
cherry orchard pig loin, mama g's jerk, rice & peas 13

additions

chips, curry salt 3.5
angry carrots, sweet onions 3.5
honeyed butternut squash 3
keats' organic leaves, olive oil 3

afters

messy peanut butter cheesecake, lady fingers, butterscotch 6
spiced apple crumble, toasted nuts, cinnamon custard 5
dark chocolate brownie, vanilla chantilly, choccy sauce 6
colston basset stilton, oat cakes, apple chutney 5

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

PEDLER
58 PECKHAM RYE, LONDON SE15 4JR,
tel: 020 3030 5015
pedlerpeckhamrye.com @pedlerpeckham