

PEDLER

PECKHAM RYE

6 october 2017

aperitif

south london spritz 6.00
pierre mignon, grande reserve, grower's champagne 7.50

snacks

snails, aioli 6 bread, whipped marmite butter 5 lard-y-dahs 2
puglian olives 3 fish cake, leaves 5 in a pickle 2.5

plates

beetroot & goats' cheese arancini, mayo, leaves 5
romanesco, roasted figs, almonds, balsamic, olive oil 6
wild sea trout ceviche, avo, red onion, coriander 7
pig head & black puddin' croquettes, beer cheese, wholegrain 8
seared south coast scallops, maple bacon, creamed sweetcorn 9
charred hispi cabbage, yoghurt, beet relish, sesame seeds 9
yellowfin tuna, radicchio, capers, green herby oil 12
pumpkin curry, young coconut, lemongrass, ginger, flatbread 11
frizzle chicken, spiced cheesy grits, attitude sauce 10
norwegian cod mornay, purple broccers, pickled onion rings 13
slow roast lamb, green beans, drippin' spuds, lemon 14
sticky black pig belly, bok choy, sprouts, crispy rice 15

additions

chips, lemon & herb salt 3.5
angry carrots, honey 4
maple glazed swede 3
leaves, olive oil, balsamic 4

afters

g's boozy tiramisu, espresso lady fingers, mascarpone 6
spiced apple & plum crumble, toasted nuts, tonka bean custard 5
banana & pistachio fool, biccy's, butterscotch 6
colston basset stilton, oat cakes, apple chutney 5

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

PEDLER
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