

PEDLER

PECKHAM RYE

15 May 2018

Aperitif

Campari & fresh OJ	6.0
Pierre Mignon, Grande Reserve, Grower's Champagne	7.5

Snacks

Baked brioche, garlic butter	4.0	Olive tapenade, fermented peppers	5.0	Lard-y-dah's	2.0
Beer cheese dutchie	4.0	Whipped duck rillettes, cherry toast	4.0	In a pickle	2.5

Plates

Leek, basil & white wine arancini, baby gem, lemon mayo	5.0
Deep fried Padron peppers, rock salt, olive oil	6.0
Spiced crispy whitebait, tartare sauce, salted 'seaweed'	7.0
Mozzarella, heritage radish, fried capers, lemon & mint gremolata	7.0
Curried Scottish mussels, baby gem, pickled red cabbage	8.0
Cherry orchard farm pig ribs, ginger & lime bbq, coleslaw	8.0
Aubergine fritters, chilli hummus, honey, mint	9.0
Poached salmon, heirloom beetroots, charred broccoli	10
Grilled calves liver, onion jam, smoked streaky bacon, rosemary gravy	11
Frizzle chicken, spiced cheesy grits, attitude sauce, parmesan	10
Pan roast cod, stewed yellow peppers, grilled courgettes, mint oil	13
Five spiced beef topside, honey yoghurt, Tsingtao beer battered onion rings	16

Additions

French fries, Cajun salt	3.5
Keats' organic leaves, balsamic	3.5
Buttered Jersey royals	4.5
Garlic flat mushrooms	4.0

Pudding

Poached chilli pineapple, lady fingers, custard, whipped cream	5.0
Vanilla cheesecake, our lemon curd, raspberries, biccy crumb	5.0
Apple & raisin crumble, cinnamon spiced custard	5.0
British Cheese: Wookey Hole, Tunworth, Helford, apple chutney	7.0