

PEDLER

PECKHAM RYE

nibbles

haggis fritter	3	streaky bacon & cheese dutchie	5	yorkie & gravy	3
in a pickle	2	spiced crispy squid, mayo	.5	frizzle cauliflower	5

brunch

smashed avocado, pointy green peppers, rye, poached egg	8
benedict: eggs, smoky back bacon, greens, hollandaise	8
garlicky wild 'shrooms, toast, herby cream, poached egg	9
the kings' frenchie: smoked bacon, peanut butter, banana, honey	10
g's pancakes, poached blueberries, pistachio, lemon, mint	9
pedler breakfast: eggs, little bird gin sausage, smoky back bacon, house-made baked beans, black puddin', flat mushroom slow roast tomato, toast & maple salted butter	10
pedler... veggie style: eggs, smoky aubergine, grilled halloumi, house-made baked beans, greens, flat mushroom, slow roast tomato, toast & maple salted butter	10

sunday roasts from noon

served with roasties, roots, beets, red cabbage, gravy & a yorkie

green tea smoked beef featherblade, our horseradish	17
cherry organic pig belly, buttered apple	16
butternut squash tart tatin, burnt maple sprouts	13

plates

pan fried haddock, bubble & squeak, shallots, tarragon cream	13
fried oyster mushrooms, beansprouts, ginger, coconut broth	12
giant frizzle chicken, sweet bread, greens, gravy, pickled 'cukes	15
kedgeree: swordfish, squid, curried rice, peas, poached egg	14

afters

vanilla poached pear, passionfruit, chantilly cream	5
coffee bread & butter pudding, orange, cognac, custard	5
cheese: colston basset stilton, apple chutney, sourdough	6

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