

FOOD

BAR FOOD

- confit shallots, toast — 1.50
- bread and butter — 2.00
- oysters each — 2.00
- chicken liver crostini 3.00
- pickled sardine, potato salad, pea shoots — 6.00
- acorn squash, pearl barley and leaves — 6.00
- rare roast rose veal, anchoide and caperberry — 7.00

CHEESE

- aged parmesan and truffle honey — 6.00
- blue d'avergne and walnuts — 6.00
- mozzarella and salsa verde — 6.00

CHARCUTERIE

- culaccio and cippolini onion — 7.00
- toscano & tapenade toast — 7.00
- lonza — 7.00

KITCHEN

- tartiflette — 10.00
- skate and girolles mushrooms — 10.00
- duck confit, honey roast fig, endive salad — 12.00
- bavette, pickled walnut, parsley salad — 11.00
- soft polenta and ceps — 10.00
- grilled cornish sardines gremolata — 10.00

SIDES

- chicory salad — 3.00
- rosemary and garlic pots — 3.00
- braised fennel — 3.00
- black kale — 3.00

SWEET

- damson posset and biscotti — 4.00
- affogato — 3.50
- st emilion pot au chocolat — 4.00
- polenta and rosemary cake and crème fraîche — 4.00

SPECIALS FOR TWO

- grilled whole sea bass — 25.00

PECKHAM REFRESHMENT ROOMS

Unit 4, 12–16 Blenheim Grove,
London SE15 4QL

DRINKS

BEER & CIDER

- kronenbourg 1664 (275ml) — 3.50
- guinness (330ml) — 3.50
- tannenzäpfle (330ml) — 4.80
- stokey brown (330ml) — 4.50
- kernel ipa (330ml) — 4.50
- cidre breton (1l) — 9.00

APERITIF

- cynar vin blanc — 3.50
- white port and tonic — 4.00
- dolin dry vermouth — 4.00
- manzanilla sherry — 5.00
- pastis du liquoriste — 5.00

COCKTAILS

- dark n' stormy (black rum, lime, ginger beer, bitters)
— 6.50
- black velvet (guinness, cremant de borgogne) — 7.00
- sage bee's knees (gin, honey syrup, sage, lemon)
— 7.50
- negrioni sbagliato (campari, punt e mes, prosecco)
— 7.50
- blood and sand (scotch, orange, punt e mes, cherry
heering) — 8.00
- quinquina in new york (bourbon, byrhh, bitters)
— 8.00
- espresso martini (vodka, espresso, coffee heering)
— 8.00
- last word (gin, chartreuse, lime, luxardo maraschino)
— 9.00

DIGESTIF (35ML)

- cynar — 3.50
- fernet branca — 4.00
- cartron edv poire william — 4.50
- saliza amaretto — 5.00
- chateau du breuil calvados — 5.00
- chartreuse green — 6.00
- grappa di barbera — 7.00
- bailie nicol jarvie — 4.00
- balvenie double wood — 5.00
- auchentoshan three wood — 6.00
- lagavuin 16 year — 7.00

PECKHAM REFRESHMENT ROOMS

Unit 4, 12–16 Blenheim Grove,
London SE15 4QL

WINES

SPARKLING WINES (125ML 750ML)

- prosecco superiore nv, trevisol (glera)
castello roganzuolo, italy — 6.50 37.00
- ze bulle zero pointe, chateau tour grise
(cabernet franc) loire, france — 6.70 38.50
- cremant de bourgogne 2010, domaine brigand
(pinot noir / chardonnay) burgundy, france
— 7.50 43.00

WHITE (125ML 750ML)

- pays d'oc 2013, domaine fontarèche (vermentino / colombarde) corbieres, france — 3.50 20.00
- muscadet sur lie 2013, domaine la haute fevrie (melon de bourgogne) muscadet sevre et maine, france — 4.50 26.00
- touraine blanc 2013, jean-christophe mandard (sauvignon blanc) loire valley, france — 5.00 28.00
- gavi di gavi 2013, roberto sarotto (cortese) piedmont, italy — 5.50 32.00

RED (125ML 750ML)

- pietas vv 2013, les producteurs reunis (carignan) languedoc, france — 3.50 20.00
- rosso piceno 2013, saladini palestri (sangiovese / montepulciano) marche, italy — 4.50 26.00
- chinon rouge 2012, domaine de la semellerie (cabernet franc) loire, france — 5.00 28.00

ROSÉ (125ML 750 ML)

- bardolino chiaretto 2013, monte del fra (corvina / sangiovese) veneto, italy — 5.00 28.00

SWEET & PORT (75ML)

- st aubin coteaux du layon 2013, domaine des forges
(chenin blanc) loire valley, france — 5.00
- lbv port 2010, quinta de la rosa douro, portugal — 5.00

PECKHAM REFRESHMENT ROOMS

Unit 4, 12–16 Blenheim Grove,
London SE15 4QL