

The Peddler

MAIN MENU

SERVED MONDAY - TUESDAY 12 - 5PM, WEDNESDAY - SATURDAY 12 - 9PM, SUNDAYS 4 - 8PM

SHARING PLATTERS (serves 2)

Local Butchers Board £20

Pork Belly Pieces, Cumbrian Air-Dried Ham, Smoked Chicken, Honey and Mustard Woodall's Chipolatas, Pickles, Chutney, Breads (gf)

Fish Board £20

Local Roasted Langoustines Marie Rose, Beer Tempura Battered Scallops, Grants Smoked Salmon, Crispy Fried Salt and Pepper Squid, Homemade Tartare Sauce, Local Rustic Breads (gf)

Local Cheeseboard £17

A selection of 5 Cumbrian Cheeses with Chutneys, Biscuits, Olives and Pickles (vg)

FLAT BREADS

Pulled Lake District Lamb £10

Harissa Ketchup, Crumbled Cumbrian Cheese, Almonds, Apricot, Mint and Dukkah*

Lemon and Herb Pulled Chicken £10

Cajun Mayo, Turmeric Couscous

Pulled Jack Fruit £10

Harissa Ketchup, Almonds, Apricot, Vegan Cheese, Mint, Dukkah* (v) (vg)

Join us for
MID-WEEK MORNING
Breakfasts & Light Bites
WEEKEND BRUNCH &
SUNDAY LUNCH

SMALL PLATES & STREET FOOD

Scallops in the Half Shell £9

Grilled Scottish King Scallops Flavoured with Garlic and Parsley Butter (gf)

½ Pint of Shell-on Prawns £12

Lemon Mayo, Toasted Sourdough

Crispy Tofu £8

Pickled Mooli*, Apple Kimchi*, Cucumber, Coriander, Sriracha* Tofu Sauce, Sesame Seeds (v) (gf) (vg)

Grilled Halloumi £8

Roast Butternut Squash, Greek Salad (vg)

Smoked Chicken and Woodalls Bacon

Caesar Sandwich £8

Slow Braised Ox Cheek Mac and Cheese £8

Salmon Fillet in Bao* Bun £8

Sweet and Spicy BBQ Sauce, Kimchi*, Dill Mayonnaise and Slaw

VG-Vegetarian V-Vegan GF-Gluten Free

We are always happy to discuss individual dietary requirements, intolerances and allergies (gf, dairy-free etc). Please speak to one of our members of staff and we will do everything we can to adapt dishes for your requirements. Please note this may alter the dish from the description offered; please ask if in doubt.

P.T.O.

FRESH - LOCAL - SEASONAL - SUSTAINABLE

W: the-peddler.co.uk. E: contactus@the-peddler.co.uk T: 01946 552572 B: the-peddler.co.uk/booking/

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LARGE PLATES & MAINS

Peddler Fish Pie £13

Leek and Peas, Creamy Sauce,
Duchesse Potatoes, Herbed Cumbrian Cheese
Crumble, Green Bean and Tomato Salad (gf)

Cauliflower and Chick-Pea Curry £10

Coconut Milk, Fresh Coriander, Steamed Rice (gf, vg, v)

Cumberland £12

Sautéed Woodall's Cumberland Sausage and Black
Pudding, Puffed Cracklings, Spicy Tomato Sauce,
Creamed Mash, Braised Red Cabbage

Wagyu Beef Burger £13.50

with Bone Marrow, Woodalls Bacon, Cumbrian
Cheddar Cheese, Burger Sauce in a Local Toasted Bun,
Triple-cooked Chips, Leaves

Bone-In Belly Pork £12

Thick-Cut Belly Pork, Puffed Crispy Crackling,
Creamed Mash, Cider Gravy and Apple Purée (gf)

Pulled and Shredded Cumbrian Lamb Shoulder £12

Slow-cooked with Paprika, Cumin, Tomatoes,
Cinnamon, Honey, Sultanas and Apricots,
Harissa Ketchup, Chillis, Toasted Almonds (gf)

Lemon and Herb ½ Roast Chicken £12

Salad, Triple-Cooked Chips (gf)

Roasted Vegetable and Lentil Shepherds Pie £12

Tasty Vegetables with Red Lentils, Potato,
Swede and Herb Crumb Topping (vg) (v)

**Please see today's specials board for our
Prime Cuts of Lakeland Steak and Fresh Seafood**

Ask for today's
DESSERT SELECTION

**COFFEE, locally made
CAKES AND PASTRIES**
Available Daily

SIDES

Triple Cooked Chips (gf) (vg) £3

Basmati and Wild Rice £3

with Coconut Milk (gf) (vg) (v)

Skin-On Halved Local New Potatoes £3

In a Spicy Tomato Sauce and Garlic Mayonnaise
(gf) (vg) (v)

Braised Red Cabbage (vg) (v) £3

Butter Beans Salad £4

Roasted Sweet Potato, Red Onion, Cherry
Tomatoes, Coriander, Parsley, Pomegranate Seeds,
Sherry Vinaigrette (gf) (vg) (v)

Greens £4

Garlic-Buttered English Greens (gf) (vg)

Caesar Salad £4

Crispy Lettuce, Anchovies, Croutons,
Parmesan, Caesar Dressing

*TRANSLATOR

Mooli

A Long White Root Vegetable, similar to Radish

Kimchi

Traditional Fermented Korean Side-dish
made of Vegetables with a variety of Seasonings

Sriracha

Hot Pepper Sauce with Garlic, Salt, Sugar and Vinegar

Bao

A Steam-cooked Bun filled with Meat
or Vegetables

Dukkah

A mix of Ground Roast Nuts and Spices,
Originally Egyptian, and used as a
Rub for Meat or a Dip

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