

Peggy's Skylight

FOOD MENU



Following in the footsteps of the 'Jazz Ambassadors' - Duke Ellington, Dizzy Gillespie and Louis Armstrong. We traced their steps as they toured the Middle East in the 60's and reimagined what they might have eaten while on tour..

Peggy's Meze We are proud of our kitchen ethos to use fresh, local and seasonal produce wherever possible, respecting the producers of the ingredients we source by leaving very little waste.

We make a variety of dishes full of flavour, colour and textures inspired by traditional cuisine from across the Middle East and Mediterranean; occasionally with our own modern twist. Our aim is to nourish and entertain you.

We recommend 2-3 dishes per person

Sourdough Flatbread VG

£3.00

Using locally grown organic flour from biodynamic grains, milled by wind power, then lovingly crafted into dough here at Peggy's, and baked on stone in our oven, fresh to order.

INTRO

We have created a variety of dishes that perfectly compliment each other to enjoy with our beautiful sourdough

Trio of Olives VG / CH / GF

£7.50

Three types of olives marinated with chilli, Mediterranean herbs and garlic.

Dolmades VG / GF

£7.00

Vine leaves stuffed with rice, herbs and spices.

Chocolate Babaganoush V / M / Se / Ch / GF

£8.50

Aubergine, white chocolate, *za'atar
You'll have to trust us...it's really, really good!

Hummus VG / GF

£6.00

Peggy's finest, made with chickpeas, olive oil, garlic and lemon juice.

Mast Esfenaj V / M / GF

£6.50

A Yoghurt dip of Persian origin with spinach, garlic and turmeric

Muhammara VG / N / Ch

£7.00

A red pepper dip originated in Syria, with walnuts, pomegranate and *Aleppo chilli flakes.

SOLO OR DUET

The perfect accompaniment to our red wines or Port. A dish to yourself or to share..

Cheese Board V / M

£14.00

A selection of 4 local cheeses – Rutland Red, Lincolnshire Poacher, Stilton and Derby Sage. Served with fresh fruit and Peggy's own freshly baked wholemeal sourdough bread.

Duck Liver Pâté M / A

£13.00

Homemade pâté with a splash of brandy and fresh orange with a butter top seal, served with pickles (Ch), green leaves and slices of Peggy's own freshly baked sourdough bread.

MEZE

MEAT DISHES

Musakhan Chicken GF / Ch / M

£10.50

Of Palestinian origin; chicken thigh baked on a bed of onions with lemony Sumac*, garnished with yoghurt and fresh herbs. Perfect with one of our breads to mop up the juices.

Lamb Kofta M / E / Ch

£11.00

Spiced lamb patties (7oz) served with mint yoghurt and *Zoug, green leaves and Shirazi salad garnish.

*Lahma bi Ajeen Ch

£9.50

Middle Eastern 'pizza', freshly baked on stone. Sweetly spiced ground lamb and tomato with *Aleppo chilli flakes, served with *Shirazi salad, green leaves and lemon garnish.

We can prepare a halal version of this dish on request

Moroccan Mutton Tagine GF / Ch

£11.00

The mother of lamb tagines, slow cooked to a buttery soft perfection with North African spicing, tomato & fruit. Served on a bone broth baked couscous.

Garlic King Prawns Sh / Ch / GF

£11.00

Succulent pan-fried king prawns with garlic confit and a hint of chilli, served on a bed of golden Basmati rice. Subject to availability, please ask your server

Chicken Liver Ch / GF

£9.00

Dusted with Lebanese 7 spice mix & a little cornflour. Strips, pan-fried to perfection. Served with soused onions and a fresh crispy salad.

VEGETARIAN & VEGAN

Kookoo Sabzi V / N / E

£7.50

Persian herb omelette: Fresh herbs, free range eggs, onions, garlic, turmeric. Garnished with toasted walnuts (*optional*)

Sticky Za'atar Carrots M / N / Se

£8.50

Sweet glazed carrots with a little heat (*spicy Dukkah**) and crunch served on thickened yoghurt (*Labneh**).

Halloumi V / GF / M

£9.00

Award winning "Yorkshire Squeaky Cheese", pan fried till golden, garnished with green salad, Peggy's Pickles and a spiced tamarind dressing.

Pear & Pomegranate Salad VG / GF / Mu

£7.50

Mixed green salad leaves, poached pears and fresh pomegranate with a vinaigrette

Golden Basmati Rice VG / GF

£5.50

With turmeric and a hint of freshly ground black pepper.

Vegetable Tagine VG / Ch

£8.50

Velvety Moroccan tagine of seasonal vegetables and pulses with poached fruit and a salted lemon crumb. Gluten Free option available upon request

Hasselback Beets VG / N / GF

£8.50

Roasted beetroot, salted lemon and pickled apple with a cashew nut cream.

Za'atar Manakeesh V / M / Se

£8.50

Middle Eastern pizza of cheeses and Za'atar* baked on stone, fresh to order

Lentil Salad VG / GF / Mu

£7.50

Lentils cooked in a herb bath of garlic and thyme and bay. Served with dill pickles and seasonal greens, beautifully dressed



ENCORE

Cheese Board V / M

£14.00

A selection of 4 local cheeses – Rutland Red, Lincolnshire Poacher, Stilton and Derby Sage. Served with fresh fruit and Peggy's own freshly baked wholemeal sourdough bread.

The perfect accompaniment to our red wines or Port.

Something Sweet

We make our own ice creams, sorbets, cakes, pastries and special desserts – inspired by the flavours of the Middle East & Mediterranean, with no artificial colours or preservatives.

Please ask your server to see the comprehensive menu

Coffee

Espresso
Double Espresso
Americano
Latte
Cappuccino
Mocha
Macchiato
Flat White
Hot Chocolate

Specialist Teas

Earl Grey
Russian Caravan
Darjeeling
Camomile
Peppermint
Chun Mee (Green Tea)
Yorkshire Tea

Option for decaffeinated coffee or tea available

Digestifs

Give our selection of digestifs a try – liqueur coffee, brandy, whisky, port...

Please ask your server for more information

**We're often asked what some of our ingredients are...*

Lahma- Egyptian Arabic word for lamb meat | Sumac- a tangy spice from sun-dried berries with a lemony flavour
Za'atar- sesame seeds, herbs and spices | Zoug- blitzed green chilli, coriander, garlic and olive oil (*Middle Eastern Pesto*)
Shirazi Salad – finely diced tomato, cucumber, red onion with mint and lemon dressing (*a favourite of Shiraz, Iran, where the grape variety was born*) | Aleppo chilli, originating from Syria, intense red colour but mild in heat
Labneh- creamy Middle Eastern soft cheese | Dukkah- Egyptian nutty spice mix

*Peggy's politely asks you to switch your mobile phones to silent and keep noise to a minimum during the performance.
This is for the benefit of the music lovers and with consideration for the musicians.
If you have any concerns, please let a member of staff know.*

*Please note there is a discretionary service charge of 10% per bill.
This is shared across all members of staff equally and fairly.*

