

PEGGY JEAN

AT RIVERSIDE GREEN

We are delighted for you to join us on the iconic 'Peggy Jean' - a historic barge with over 100 years of history and tales on the Thames.

From humble beginnings on this tidal shore dating as far back as the mid 1850s, our barge has endured a lot in her lifetime! From supporting rowing races as the Oxford College 'Jesus Barge' until the 1960s, to almost being burnt to the ground in the late 1900s, to twice sinking upon rising tides in the early 2000s.

Working with esteemed boat builder Mark Edwards MBE, we have lovingly restored her to ensure her original features have been harmoniously blended with the iconic Daisy Green elements to maintain her historical legacy.

Daisy Green is an independent cafe and restaurant operator with a small number of carefully curated bespoke spaces across the UK.

The focus is on carefully (and sustainably) sourced fresh Mediterranean ingredients with big pops of flavour, texture and hints of Asia. Our spaces are unique with art and design at the heart of everything we do.

SNACKS & STARTERS

Nocellara Sicilian olives (VG)	4.8
Focaccia , olive oil, zaatar (VG)	6.0
Padron peppers (VG)	8.5
Seasonal greens , asparagus, tenderstem broccoli, French beans, wafu dressing (VG)	8.5
Chorizo & San Simon croquettes (3), charcoal panko, saffron mayo	9.3
Mango and avocado ceviche , roasted sweet potato, cancha, pink pickled onions, fresh herbs, spicy citrus tiger's milk (VG)	9.4
Panko fried halloumi , pomegranate, lime & mint yogurt (V)	9.5
Burrata , beetroot tapenade, zaatar, pomegranate, focaccia (V)	12.0
Crispy calamari , bobby beans, chilli, lemon, mint, holy fu*k aioli	12.4
Crispy Australian banana prawns , fermented chilli, lemon	13.2

DINNER

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish
All dishes may contain traces of nuts. Ask for full allergen/ ingredient list
13.5% discretionary service charge added to each bill
Please note that we are cashless

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MAINS

Miso roasted aubergine, crispy coconut risotto, cavolo nero, tahini miso, Aleppo chilli, pomegranate, lemon (VG) 18.0

Roasted Atlantic salmon, white bean & avocado puree, raw kohlrabi, candied beetroot, soft herb & citrus dressing 24.5

Pan fried seabass, crispy Jerusalem artichoke, lemon verbena hollandaise, crispy crushed potatoes, dressed seasonal greens 25.8

BBQ monkfish skewer, chermoula, aubergine, house tzatziki, preserved lemon salsa, focaccia 28.0

Asian chicken salad, chicken breast, red cabbage, wombok, candied chilli, fresh herbs, shaved coconut, cashews, nuoc cham dressing (N) 17.2

Chicken parmigiana, panko coated chicken schnitzel, prosciutto, tomatoes, mozzarella, aged parmesan, Koffman's fries 25.0

Dry aged Sirloin (HG Walter), Koffman's fries, green salad, house béarnaise sauce 33.5

Flaming Tomahawk (HG Walter) (for two), Koffman's fries, seasonal greens, house béarnaise sauce (allow 30 mins) 78.0

Koffman's fries, kombu salt (VG) 5.9
Spring salad, lemon oil dressing (VG) 6.5
Crispy NSO potatoes, truffle aioli (VG) 6.2
Seasonal greens, wafu dressing (VG) 8.5

TO FINISH

Affogato, house vanilla gelato, Daisy Green espresso 6.5

House signature cold brew tiramisu, family style (V) 8.0

Grilled pineapple, house shortbread, lime, coconut sorbet (VG,N) 8.5

Sticky toffee pudding, butterscotch sauce, Madagascan vanilla gelato (V) 9.2

Our famous Mars Bar cheesecake, fresh berries (V) (to share) 11.0

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