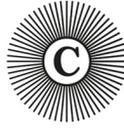


THE
CULPEPER



Tuesday 25th – Saturday 29th June
Lunch 12-3pm; Dinner 6-10:30pm

Aperitif of the Week: London Calling 6.5

Wine of the Week: 2017 Cuvée Du Chat, Chateau Cambon 6.5

Heritage Tomato, Peach & Cucumber Salad 7.5

Burrata, Swiss Chard, Broad Beans, Almonds & Sorrel 9

Seabass Crudo, Grapes, Radish & Fennel Herb 9

Raw Chopped Beef, Sesame & Soya Dressing, Daikon 9

Courgette Risotto, Goat's Curd & Mint 14

Day Boat Fish Fillet, Curried Mussel Sauce, Wilted Spinach & Coriander Oil 17

Welsh Lamb Sirloin, Sweetbread, Potato Rosti, Watercress & Tapenade 19

Bavette, Pomme Anna Chips, Béarnaise Sauce; Baby Gem Salad

(please ask for sizes and price)

Jersey Royals & Garlic Butter 4.5

Kimchi 4

Tenderstem Broccoli & Tahini 4.5

Chocolate Mousse, Mint Meringue & Olive Oil 7

Raspberry Panna Cotta, Coconut & Hazelnut Crumb 7

Passion Fruit Vol-Au-Vent, Strawberry & Pistachio 7.5

Cheese from Mons, Borough Market 4 each or 4 for 14

We serve Anchovy Butter as standard, made in house.

Please inform us of any allergies or dietary requirements when ordering.

Some of our egg and dairy products are unpasteurised.

A discretionary service charge of 12.5% will be added to your bill.

Prices include VAT at 20%.