THE CULPEPER

ROOFTOP GARDEN



SHARING DISHES Ash Roasted Potatoes, Sour Cream, Tropea Onion, Parmesan, Smoked Garlic Aioli 7 Baba Ganoush, Htipiti, Croudites, Salted Almonds, Olives 15 Charcuterie Board: House Cured Smoked Meats, Olives, Crackers, Cornichons 16 Devilled Sardines, Crème Fraîche 6 FROM THE GRILL Lemon & Thyme Free Range Chicken Leg 8 Herb Marinated Yorkshire Pork Neck Steak 10 Welsh Minted Barnsley Chop 10 BBQ Rare Breed Beef Short Rib 10 Whole Grilled Mackerel 10 Garlic & Thyme Portobello Mushrooms, Chive Cream Cheese 7 SIDES **SAUCES** Tenderstem Broccoli, Tahini Chimichurri 6 2 House Kimchi 4 Vinaigrette Salsa 2 Pickled Fennel & Orange 5 Sambal 2 Mixed Leaves Salad, Mustard 3 Provencal Salad 6 **DESSERTS** Passion Fruit Vol-Au-Vent, Strawberry & Pistachio 7.5 Chocolate Mousse, Mint Meringue & Olive Oil Cheese from Mons, Borough Market 4/14

(Tomme De Chambrouze, Gruyere du Jura Suisse, Coulommiers, Fourme D'Ambert)