

THE CULPEPER

KITCHEN



Tuesday 9th – Saturday 13th January
Lunch 12-3pm; Dinner 6-10.30pm

Aperitif: Lillet & Tonic 6.5

Selection of Italian Salumi 8.5

Cauliflower Soup; Apple & Celery 6.5

Roast, Pickled & Poached Carrots, Parsley Root Puree & Spiced Crumb 7.5

Wild Mushrooms, Warm Yolk, Spinach & Crispy Sage; House Brioche 8.5

Braised Squid, Fennel & Chickpeas; Gremolata 8.5

Spaghetti D'Angelo, Pesto Alla Genovese & Jerusalem Artichokes 12.5

Cod, Leeks, Crushed Potatoes, Clams, Beurre Blanc & Sorrel 17

Braised Venison, Chocolate, Smoked Celeriac Puree; Apple & Celery 16.5

To Share:

Whole Lemon Sole, New Potatoes, Brown Butter, Capers, Almonds & Parsley
Bavette à L'Échalote, Pomme Anna Chips, Maître D'Hôtel Butter; Baby Gem Salad
(please ask for sizes and price)

Chocolate Brownie, Salted Caramel, Goats Curd Sorbet 6.5

Baked Rice Pudding, Lime & Cinnamon 6.5

Crème Brûlée 6.5

Cheese from Androuet, Spitalfields £3.5 each or 4 for £12
(Clacbitou, Gwitterchäs, Taleggio, Fourme d'ambert)

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%.