

THE CULPEPER

KITCHEN



Tuesday 23rd – Saturday 27th January
Lunch 12-3pm; Dinner 6-10.30pm

Aperitif of the Week: Mondino & Soda 6.5

Selection of Italian Salumi 8.5

Wild Mushroom Risotto, Tarragon & Crispy Shallots 8.5

Braised Squid, Fennel & Chickpeas; Gremolata 8.5

Burrata, Blood Orange & Coriander Oil 8.5

Pan-Fried Gnocchi, Delicia Squash, Cavolo Nero & Sage Brown Butter 12.5

Baked Cod Wrapped in Bayonne Ham, Lentils, Charred Shallots & Carrots 17

Lamb Breast, Polenta, Purple Sprouting Broccoli 17

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

Frangipane Tart, Rhubarb & Rosemary Ice Cream 6.5

Crêpes Suzette 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%.