

THE CULPEPER

KITCHEN



Tuesday 17th – Saturday 21st October
Lunch 12-3pm; Dinner 6-10.30pm

Aperitif: Negroni Sbagliato 6.5

Girolles, Warm Yolk, Spinach & Crispy Sage; House Brioche 8.5

Moules Mouclade 7.5

Jersey N° 4 Oysters £2 each, or 6 for £10

Raw Chopped Beef, Anchovies & Rosemary 8

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

Bouillabaisse, Rouille, Gruyere & Croutons 17.5

Braised Pork Belly, Puy Lentils, Savoy Cabbage & Salsa Verde 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 & Orange Lava Cake, Praline, Goat's Curd Sorbet 6.5

Red Wine Poached Pear, Bergamot Cream & Almond Tuile 6.5

Blueberry Clafoutis, Pistachio Crème Anglaise 6.5

Cheese from Androuet, Spitalfields £3.5 each or 4 for £12

(Cendré de Niort, Gouda, Langres, Cornish Blue)

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%.