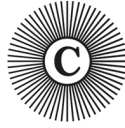


THE
CULPEPER



Tuesday 18th – Saturday 21st December
Lunch 12-3pm; Dinner 6-10.30pm

Aperitif of the Week: Mondino & Soda 6.5

Burrata, Endive, Pear & Candied Walnut 9

Chopped Cured Mackerel, Pickled Kohlrabi & Apple, Caviar 9

Heritage Beetroot Salad, Welsh Rarebit, Castelfranco, Cumin & Almonds 7.5

Steak Tartare, Yolk, Horseradish, Jerusalem Artichoke Crisps 9.5

Autumn Root Vegetable & Goats Cheese Pithivier & Charred Hispi Cabbage 13

Cod, Wild Rice & Hazelnut Crumb, Creamed Sprouts & Lardons 17

Pan Fried Barbary Duck Breast, Duck Heart Tarte Fine, Spiced Orange & Cavolo Nero 18

To Share:

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

(please ask for sizes and price)

Cinnamon Sugar Doughnuts & Quince Jam 6

Chocolate Brownie, Chocolate Sauce & Crème Fraîche 7

Apple & Cranberry Crumble & Crème Anglaise 6.5

Cheese from Abondance, Spitalfields 4 each or 4 for 14

(Aarewasser, Xirotiri, Mont D'Or, Perl Las)

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%.