

THE
CULPEPER



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

Aperitif of the Week: London Calling 6.5

Burrata, Basil Pesto, Crostini & Nduja 8.5

Wild Sea Trout, Beetroot, Hazelnuts, Rooftop Leaves & Horseradish 8.5

Crab Bisque, Cured Sardine 8.5

Raw Chopped Beef, Anchovies & Rosemary 8

Tagliatelle, Aubergine, Tomatoes, House Ricotta & Pine Nuts 13

Pan-Fried Cod, Tomato Salad, Basil, Tapenade & Pangritata 17

Confit Pork Belly, Braised Borlotti Beans, Courgettes & Gremolata 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 Lava Cake, Honey Roast Peach & Crème Fraiche 6.5

Strawberry Eton Mess 6.5

Cherry Clafoutis, Pistachio Crème Anglaise 6.5

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

(St Maure de Touraine, Schlossberger, A Filetta, Dovedale 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%.