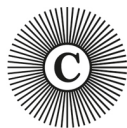


THE
CULPEPER



Tuesday 7th – Saturday 11th January
Lunch 12-3pm; Dinner 6-10:30pm

Aperitif of the Week: Bicicletta 8.5

Wine of the Week: Lo Sfufo Di Collina, Monteforche 6.5

Smoked Salmon, Pickled Shitake, Tarragon Cream 9

Raw Chopped Beef, Sesame & Soya Dressing, Daikon 9

Filo Baked Goat's Cheese, Honey, Walnut & Salad 9.5

Dressed White Crab, Brown Crab Mayonnaise, Endive, Orange 10

Squash Risotto, House Ricotta, Sage, Cavolo Nero 14.5

Daily Fish Fillet, Leek Velouté, Borlotti Beans, Beurre Blanc, Sea Purslane 18

Pan Fried Duck Breast, Red Wine Poached Pear, Rösti Potato, Parsnip Purée 19

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

(please ask for sizes and price)

Apple & Cranberry Crumble, Crème Anglaise 7

Red Wine Poached Pear, Hazelnut & Maple Syrup Granola 7

Chocolate Brownie, Coffee Cream 7.5

Cheese from Mons, Borough Market 4 each or 4 for 14

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%.