

THE
CULPEPER



Rooftop Dinner Menu

Chips 4

Bread, House Butter 4

Charcuterie, Cornichons 4.5

Padrón Peppers 4.5

Burrata, Wild Nettle, Pickled Kohlrabi, Nuts 8.5

Grazzina Courgette, Green Olive Tapenade, Radish,

Piment d'Espelette 7.5

Smoked Mackerel Pâté, Toast, Cucumber, Apple, Dill 8

Day Boat Fish Fillet, Mussels, Sea Vegetables,

Garlic Crushed Potatoes, Beurre Blanc 18.5

Lamb Rump, Broadbeans, Green Beans, Rosti, Chermoula 18.5

Spinach Pesto Pappardelle, Sun Blushed Tomato, House Ricotta 14.5

Ratatouille, Pink Fir Potatoes 14.5

Peach Pavlova, Rum Steeped Peaches, Meringue, Cream 7

Chocolate Baklava, Citrus Syrup 7

Rhubarb Frangipane Tart, Crème Fraîche 7

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 5%.

THECULPEPER.COM
@THECULPEPER

40 COMMERCIAL STREET
A LONDON PUB



Sample Sunday Menu

Sundays 12 - 6pm

Please note this is just an example and is subject to change.

Bloody Mary 8.5, Mimosa 7.5

House Bread, Butter 4

Brandade, Parsley Mayo 4

Padrón Peppers 4.5

Burrata, Wild Nettle, Pickled Kohlrabi, Nuts 8.5

Broccoli Hummus, Crispy Chickpeas, Radish, Croutons 7.5

Charcuterie, Cornichons, Bread 7.5

Smoked Mackerel Pâté, Toast, Cucumber, Apple, Dill 8

Roasts

(Served with Yorkshire Pudding, Roast Potatoes, Honey Glazed Carrot,
Roasted Parsnip, Greens & Gravy)

Roasted Yorkshire Pork & Apple Sauce 18

200g Bavette, Horseradish Cream & Pomme Anne 20

Golden Beetroot, Mushroom, Spinach & Onion Wellington 15.5

Peach Pavlova, Rum Steeped Peaches, Meringue, Cream 7

Chocolate Baklava, Citrus Syrup 7

Rhubarb Frangipane Tart, Crème Fraîche 7

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Rooftop Drinks

SPARKLING

125ml

Prosecco Artigianale, Veneto - Glera

6

WHITE

Ciello Bianco, Sicily - Cataratto

6

Gran Cerdo, Spain - Viura

6.5

Sauvignon Touraine, Loire - Sauvignon Blanc

7

ROSE

Cinsault Rose, Henry Nordoc - Cinsault

6

RED

Les Galets Rouge, Rhône - Grenache, Syrah

6

Ciello Rosso, Sicily - Nero d'Avola

6.5

Rioja, Vina illusion - Tempranillo, Garnacha

6.5

CANNED BEER / BOTTLED BEER

Anspach Pale (440ml)

6

Anspach Lager (440ml)

6

Gluten Free Pilsners (440ml)

6

Purity Session IPA (440ml) (GF)

6

Kernel Porter (500ml)

6

Kernel Table Beer (500ml)

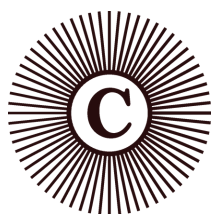
6

Sassy Cidre (330ml)

6

Kromabacher 0% Alcohol (330ml)

5



From the Cellar

WHITE

Bottle

Ciello Bianco, Sicily - Cataratto	25
Gran Cerdo, Spain - Viura	28
Sauvignon Touraine, Loire - Sauvignon Blanc	33
Cora, Penedes - Muscat, Xarel-Lo	33
Grüner Handcrafted, Burgenland - Grüner Veltiner	35

ROSE

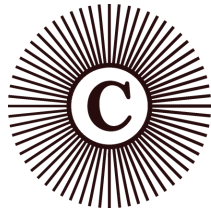
Cinsault Rose, Henry Nordoc – Cinsault	26
Tillingham Rose, Tillingham - Rondo, Orio, Madeleine	46

SKIN CONTACT

2020 Baglio Antico Bianco IGP, Ciello - Sicily, Italy	33
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RED

Les Galets Rouge, Rhône – Grenache, Syrah	26
Ciello Rosso, Sicily – Nero d'Avola	28
Gran Cerdo, Spain - Tempranillo	28
Ink, Burgenland - Zweigelt, Saint Laurent	37
Chateau Cambon, Beaujolais - Gamay	40



Cocktails

Frozen Mint Daiquiri 9.50

Havana 3, Creme de Menthe Blanc, Lime

Knickerbocker Royale 11

Brugal Anejo, Raspberry, Orange Curacao, Lemon, Prosecco

Casino 10.5

Beefeater Gin, Maraschino, Lemon, Sugar, Orange Bitters

Dry Daiquiri 10.5

Havana 3 rum, Campari, Passion Fruit, Lime

Cobra Clutch 10.5

Olmecca Altos, Mezcal Verde, Pineapple, Lime, Honey

Sassy Jack 10.5

Apple Brandy, Grenadine, Sassy Cider, Lemon

Devils Kiss 10.5

Four Roses, Benedictine, Creme De Peche, Apple, Ginger, Angostura

Non-alcoholic Grapefruit Julep 5.5

Pink Grapefruit, Honey Syrup, Lime Juice, Grenadine, Mint

Non-alcoholic Floradora 5.5

Apple Juice, Lime Juice, Raspberry Syrup, Ginger Syrup, Hibiscus Tonic