

**SAMPLE MENUS**  
Subject to Change

THE  
**CULPEPER**



## Lunch

Hand Cut Chips 4  
Bread, Anchovy Butter 4  
Fish Croquettes, Parsley Mayonnaise 4  
Merguez Sausage Roll 4.5  
Charcuterie, Cornichons 4.5  
Crispy Keen's Cheddar, Sriracha 5

Falafel, Roasted Beetroot, Chard, Tahini 8  
Twice Baked Blue Cheese Soufflé, Chicory, Agrodolce 8.5  
Smoked Mackerel Pâté, Sourdough Toast 8  
Pulled Pork Croquette, Pickled Celeriac, Frisée, Rocket Pesto 9  
Salt Beef, Yorkshire Pudding, House Pickles, Mustard 10

Pie of The Day, Hispi Cabbage 15  
Beer-Battered Fish Fillet, Chips, Crushed Peas & Tartare Sauce 15  
Mushroom Risotto, Roasted Shallot, Hazelnuts, Beurre Noisette, Dill 16.5

Chocolate Baklava, Citrus Syrup 7  
Lemon Curd Vol-au-Vent, Spiced Poached Plums 8  
Mons Cheeses, Apple Chutney, Homemade Crackers 8  
White Chocolate Brownie, Lime Cream, Pistachio 8.5

*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.*

*All prices include the VAT at the current rate.*

**THECULPEPER.COM**  
**@THECULPEPER**

**40 COMMERCIAL STREET**  
**A LONDON PUB**

THE  
**CULPEPER**



## *Dinner*

Hand Cut Chips 4

Bread, Anchovy Butter 4

Fish Croquettes, Parsley Mayonnaise 4

House Charcuterie, Cornichons 4.5

Merguez Sausage Roll 4.5

Crispy Keen's Cheddar, Sriracha 5

Crispy Ox Tongue, Beetroots, Horseradish Cream 8.5

Twice Baked Blue Cheese Soufflé, Chicory, Agrodolce 8.5

Burrata, Pickled Fig Leaf, Poached Figs, Walnut Oil 9

Cured Mackerel, Sauce Gribiche, Tuile, Sorrel 9

Mushroom Risotto, Roasted Shallot, Hazelnuts, Beurre Noisette, Dill 16.5

Day Boat Fish Fillet, Celeriac, Kale, Fish Velouté 19

Welsh Lamb, Jerusalem Artichoke Purée, Salsify, Cavolo Nero, Buckwheat 19

Chocolate Baklava, Citrus Syrup 7

Lemon Curd Vol-au-Vent, Spiced Poached Plums 8

Mons Cheeses, Apple & Onion Chutney, Crackers 8

White Chocolate Brownie, Lime Cream, Pistachio 8.5

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## Sunday 12-6pm

Bloody Mary 8.5, Mimosa 7.5

House Bread, Anchovy Butter 4

Coppa, Cornichons 4.5

Crispy Keens Cheddar, Sriracha 5

Merguez Sausage Roll 4.5

Fish Croquettes, Parsley Mayonnaise 4

Falafel, Roasted Beetroot, Chard, Tahini 8

Crispy Ox Tongue, Beetroots, Horseradish Cream 8.5

Cured Mackerel, Sauce Gribiche, Tuile, Sorrel 9

Burrata, Pickled Fig Leaf, Poached Figs, Walnut Oil 9

### Roast

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

Roasted Yorkshire Pork & Apple Sauce 18.5

200g Bavette, Pomme Anna & Horseradish Cream 20

Squash, Mushroom, Spinach, Goat Cheese & Onion Wellington 15.5

White Chocolate Brownie, Lime Cream, Pistachio 8.5

Chocolate Baklava, Citrus Syrup 7

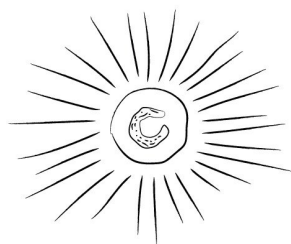
Lemon Curd Vol-au-Vent, Spiced Poached Plum 8

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## By the Glass

### 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

Vino Illusion - Rioja, Garnacha 6.5

### DRAUGHT BEER

Pravha 5.6 Guinness 5.6

Red Stripe Lager 5.8 Chieftain IPA 5.8

Lawless 5.9 Aspall's Cider 5.6

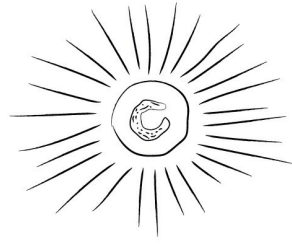
Adnams Mosaic 5.7 Mad Goose Ale 5

Longhorn IPA 6 Harveys Best Bitter 5

### NON-ALCOHOLIC BEER

Brooklyn 5

Maisel's Wisse 5.5



# In the Cellar

## SKIN CONTACT WHITES

Skin contact whites, or orange wines are white wine grapes macerated with the skins from as little as a few hours up to a year or more.

They are interesting wines with different aromas such as dried fruits, honey and nuts. Tannins and notes of acidity are also widely common. Ask your waiter/waitress for more details on these delicious wines.

*Bottle*

2020 Baglio Antico Bianco IGP, Ciello - Sicily, Italy 36

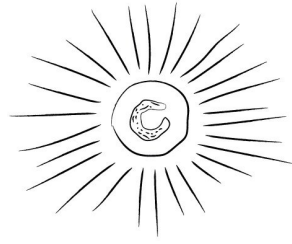
*Catarratto*

2019 Viura Macerado, Honorio Tubio - North East Spain 42

*Viura*

2019 Toscana Bianco, Antonio Camillo - Toscana, Italy 44

*Procanico*



## In the Cellar

### FIZZ / SPARKLING

*Bottle*

2020 Prosecco Artigianale, Treviso - Veneto

30

*Glera*

2019 Vino Bianco "Arcese" Pet Nat, Vittorio Bera - Piemonte, Italy

42

*Arneis, Cortese, Favorita*

2020 Solco Red, Paltrinieri Gianfranco - Bomporto, Italy

43

*Lambrusco Dell'Emilia*

2019 Malibrán, Maurizio Favrel - Veneto, Italy

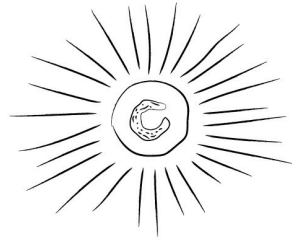
47

*Glera, Boschera*

NV Champagne 'Cuvée Reserve', Pierre Gerbais – France

69

*Pinot Blanc, Chardonnay, Pinot Noir*



## In the Cellar

### WHITE

*Bottle*

2020 Ciello Bianco, Vesco family - Sicily  
*Catarrato*

25

2020 Gran Cerdo Blanco, Gonzalo Grijalba - Northern Spain  
*Viura*

28

2020 Cora, Loxarel, Mitjans - Catalunya  
*Xarello, Muscat*

40

2019 Grüner Veltiner Handcrafted, Arndorfer - Austria  
*Grüner Veltiner*

35

2019 Muscadet Sur Lie Cariziere - Loire, France  
*Muscadet*

44

2019 La Dilettante, Pierre Breton - Loire Valley  
*Chenin Blanc*

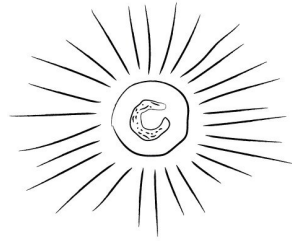
46

2018 Opok, Sepp Muster - Styria, Austria  
*Sauvignon, Chardonnay, Welschriesling, Gelb Muskateller*

50

2018 Isidor, Vignaiolo Fanti - Trentino, Italy  
*Manzoni Bianco*

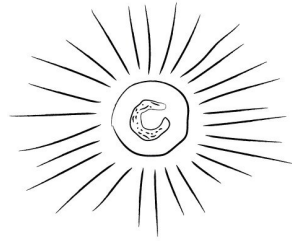
65



## In the Cellar

<b>RED</b>	<i>Bottle</i>
2020 Grand Cerdo Tinto, Gonzalo Grijalba - Northern Spain <i>Tempranillo</i>	28
2020 Cielo Rosso, Vesco Family - Sicily, Italy <i>Nero D'avola</i>	29
2019 Rioja, Vina Ilusion, Alonso Etayo - Rioja <i>Tempranillo, Garnacha</i>	36
2019 Beck Ink, Judith Beck - Burgenland, Austria <i>Zweigelt, St Laurent</i>	37
2020 Les Amandiers Anjou, Nicolas Reau - Loire Valley, France <i>Cabernet franc</i>	40
2019 Chateau Cambon, Marie Lapierre - Beaujolais, France <i>Gamay</i>	42
2019 Masieri Rosso, Alessandro Maule - Gambellara, Italy <i>Merlot, Tocai Rosso</i>	44
2015 Barbera D'Asti Superiore, Asti & Monferrato - Italy <i>Barbera</i>	51





# Cocktails

## **Knickerbocker Royale 11**

Brugal Anejo, Raspberry, Orange Curacao, Lemon, Prosecco

## **Dry Daiquiri 10.5**

Havana 3 rum, Campari, Passion Fruit, Lime

## **Cobra Clutch 10.5**

Olmecca Altos, Mezcal Verde, Pineapple, Lime, Honey

## **Casino 10.5**

Beefeater Gin, Maraschino, Lemon, Sugar, Orange Bitter

## **Harmony Royale No2 11**

El Gobernador, Pisco, Strawberry, Lemon

## **Devils Kiss 10.5**

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

## **Spiced Rosé Spritz 11**

Cinsault Rosé, Chairmans Spiced, Benedictine, Pineapple, Lime

## **Sundown Spritz 8, 34 bottle**

Rhône White Wine, Blood Orange, Bitter Orange, Chinotto

## **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