

SAMPLE MENUS
Subject to Change

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

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



Saturday 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

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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

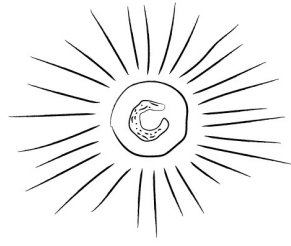
Lemon Curd Vol-au-Vent, Spiced Poached Plum 8

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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

Rioja, Vina illusion - Tempranillo, Garnacha

6.5

CANNED BEER / BOTTLED BEER

Anspach Lager (440ml)

6

Anspach Pale (440ml)

6

Purity Session IPA (440ml) (GF)

6

Kernel Porter (500ml)

6

Kernel Table Beer (500ml)

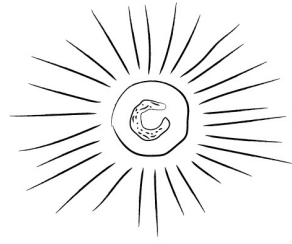
6

Sassy Cidre (330ml)

6

Brooklyn 0% Alcohol (330ml)

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.

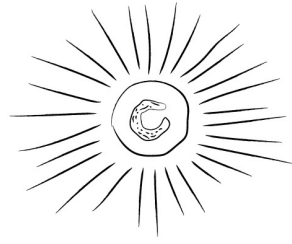
They are interesting wines with different aromas such as dried fruits, honey and nuts. Tannins and notes of acidity are also widely common. Ask your waiter/waitress for more details on these delicious wines.

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 Malibran, Maurizio Favrel - Veneto, Italy

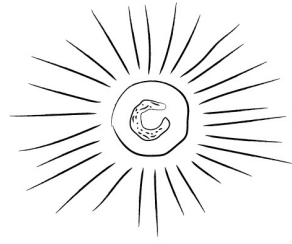
47

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

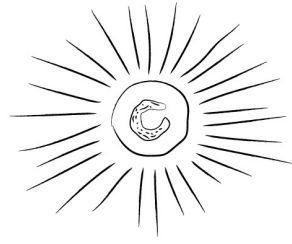
46

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

50

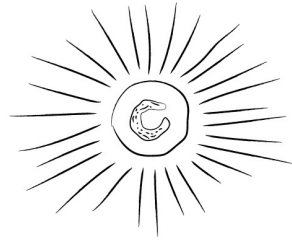
2018 Isidor, Vignaiolo Fanti - Trentino, Italy
Manzoni Bianco

65



In the Cellar

RED	<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