

THE  
**CULPEPER**



*Monday 16th - Saturday 21st May*

**Aperitif of the Week- House Martini**

Beefeater Gin, Warner's Rhubarb Gin, Lillet Blanc

Mixed Spiced Nuts 3 - Nocellara Olives 3.5 - 'Braid' Bread, House Butter 4

Wild Rocket and Garlic Hummus, Fresh Peas, Broad Beans, Rooftop Herbs, Croutons 8.5

Crispy Egg, English Asparagus, Walnut Mayonnaise 8.5

Charcuterie, Cornichons 9.5

Diver Scallops, Ponzu, Daikon, Green Apple, Cucumber, Turmeric Aioli 11

Hand Rolled Parpadelle, Broccoli Velouté, Courgette, House Ricotta, Almonds 18

Bavette, Hand-Cut Chips, Frise, Béarnaise Sauce 20

Welsh Lamb Pencil Steak, Potato Crumb, Pommes Aligot, English Peas, Roscoff Onion 22

Day Boat Fish Fillet, Nettle Velouté, Razor Clams, Confit Tropea Onion 22

Éclair; Crème Pâtissière, Choux Pastry, Chocolate, Almonds 9

Coconut Yoghurt, Chia Seeds, Spiced Clementines, Nut Tuile 9

Sticky Toffee Pudding, Butterscotch Sauce, Crème Fraîche 9.5

**Digestif of the Week - Cynar Old Fashioned**

Bullet Burton, Cynar, Angostura Bitters

*Please inform us of any allergies or dietary requirements when ordering. Some of our egg and dairy products are unpasteurised. Our meat comes from Swaledale in Yorkshire who support farmers of free-range animals focused on bringing native breads back to the Yorkshire Dales. Our fish is British Day Boat mainly from the south coast and Cornwall. Our vegetables come from Natoora, with a focus on farmers working towards a more regenerative system. A discretionary service charge of 12.5% will be added to your bill. All prices include the VAT at the current rate.*