

THE  
**CULPEPER**



## Evening Menu

### **Aperitif of the Week - House Martini**

Little Bird, Manzanilla, Lillet Blanc

### **Nocellara Olives 3.5 - 'Braid' Bread, House Butter 4**

Pork & Pistachio Terrine, Pickles, Toast 8.5

Caponata, Pine Nuts, Basil, House Ricotta 9

Buratta, Trombetta Courgettes, Lemon & Mint 10

Potted Crab, Mayonnaise, Fine Herbs 10

Cataplana - Clams, Mussels, Brown Crab Butter, Coriander (for 2) 16

Aubergine Tagliatelle, Sun-Dried Tomatoes, Pine Nuts & Parmesan 17

Chalkstream Trout, Fresh Tomatoes, Tapenade, Oregano & Pangritatta 18

Crispy Lamb Shoulder, Petits à la Française 18

To Share:

Beef 'Osso Bucco', Saffron Risotto, Gremolata (For 2-3) 50

Chocolate Fondant, Estate Dairy Cream 9

Raspberry & Frangipane Tart, Crème Anglaise 9.5

Thyme Roasted Peach, Crème Fraîche, Granola 9.5

### **Digestif of the Week - Right Hand**

Brugal Anejo, Campari, Cocchi Torino

*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.*