

THE
CULPEPER



Aperitif of the Week - Poet's Dream

Beefeater, Noilly Prat, Benedictine, Bitters 9.5

'Braid' Bread, House Butter 4

Marinated Mixed Olives 5

Roast Romanesco Cauliflower, Pickled Stem, Spiced Chickpeas & Dukkha 8.5

Pork Rillettes, Pickles, Toast 9

Goat's Cheese Crottin, Beetroot & Puy Lentil Tarte Fine 10

Moules Mouclade (for 2) 17

Pan-Fried Gnocchi, Delica Squash, Cavolo Nero, Sage Butter, Ricotta & 16

Day Boat Pollock, Coco di Paimpol Beans, Girolles & Cream Sauce 19

Comfit Duck Leg, Celeriac Purée, Rainbow Chard & Sarladaise Potatoes 21

To Share:

800g Rib of Beef, Saffron Risotto, Gremolata (for 3-4) 80

Brandy-Soaked Prunes & Almond Tart, Crème Fraîche 9.5

Strawberry Trifle, Hazelnuts 8.5

Chocolate Pot, Cardamom Biscuit 8.5

Cheese Board from Mons, Borough Market 12

(Tomme de Chambrouze, 30 month Comté, Fourme d'Ambert)

Digestif of the Week - Second Marriage

Starward, Sassy Calvados, Pedro Ximenez, Bitters 9.5

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.