

THE
CULPEPER



Lunch Menu

Hand Cut Chips 5.5

'Braid' Bread, House Butter 4

Comté Cheese Croquettes 5.5

Crisp Potato Skins, Mojo Verde 5

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

Catalan Braised Squid, Preserved Lemon Aioli, Croutons 10.5

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

Pork Rillettes, House Pickles, Toast 9

Bavette Steak Sandwich, Lyonnaise Onions, Salad & Chips 15

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

Beer-Battered Haddock, Chips, Crushed Peas & Tartare Sauce 16.5

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

Comfit Duck Leg, Celeriac Purée, Cavolo Nero, Sarladaise Potatoes 21

Strawberry Trifle, Hazelnuts 8.5

Chocolate Pot, Cardamon Biscuit 8.5

Brandy-Soaked Prunes & Almond Frangipane, Crème Fraîche 9.5

Cheese Board from Mons, Borough Market 12

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

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 breeds back to the Yorkshire Dales. Our fish is British Day Boat mainly from the south coast. 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.