

THE
CULPEPER



Sunday 22nd January

Lunch 12-6pm

Cocktails of the Day

Mimosa 7.5 - Bloody Mary 8.5

'Braid' Bread, House Butter 5.5

Comté Cheese Croquettes 5.5

Beetroot Hummus, Hazelnuts, Dill Oil, Croutons 8.5

Mussels, Cider, Bacon, Leeks 9

Bayonne Ham, Celeriac Remoulade 10

Pear, Endive, Roquefort & Spiced Walnut Salad 10

Steak Tartare, Egg Yolk, Toast 10.5

Roast:

(Served with Yorkshire Pudding, Swede & Carrot Mash, Mixed Greens & Gravy)

Roast Chicken; Roast Potatoes & Bread Sauce 19

Top Rump of Beef; Pommes Anna & Horseradish Cream 22

800g Côte de Boeuf (for 3-4) 75

Root Vegetable, Lentil & Feta Wellington; Roast Potatoes 17

(Vegan option also available)

Cauliflower Cheese (for 2) 9

Apple & Berry Crumble, Crème Anglaise 9

Sticky Toffee Pudding, Crème Chantilly 9

Chocolate & Hazelnut Brownie, Salted Caramel, Crème Fraîche 9

Cheeseboard from Mons, Borough, Chutney 12

(St Maure de Touraine, Ossau Iraty, Roquefort)

We are very proud to work with the farmers we do, and delighted to share with you the details of the farms.

Our meat comes via Swaledale and The Ethical Butcher.

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.