

THE
CULPEPER



Lunch Menu

Hand Cut Chips 6
'Braid' Bread, House Butter 5.5
Comté Cheese Croquettes 6
Potato Skins, Sriracha Mayonnaise 5

Asparagus Orzotto, Rosemary Pesto, Pickled Onion 9

Fresh Castillon Cheese & Green Goddess Salad, Sorrell, Watercress & Croutons 10

Smoked Mackerel Pâté, Dill & Apple Jelly, House Pickles & Sourdough 9

Steak Tartare, Yolk, Toast 12

Pan-Fried Gnocchi, Wild Garlic, Watercress & Pistachio, Ricotta, Pangritata 17

Beer-Battered Pollock, Chips, Crushed Peas, Tartare Sauce 17.5

Bavette Steak Sandwich, Lyonnasie Onions, Chips, Rocket & Béarnaise Sauce 17

Pork Chop, Pink Fur Potatoes, Savoy Cabbage, Anchovy Butter 17.5

Ragù Neapolitano, Pappardelle, Basil & Parmigiano Reggiano 22

Lemon Posset, Yorkshire Rhubarb, Shortbread 9

Cherry & Almond Tart, Crème Fraîche 9

Chocolate Fondant, Vanilla Ice Cream 9.5

Vanilla Ice Cream Scoop 1.5 each

Cheeseboard from Mons, Borough, Chutney 12

(Langres, Gruyère, 1924)

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.