

THE
CULPEPER



1st Floor Bistro - Dinner Menu

Aperitif of the Week - Wet Martini 11

Gin, Cocchi Americano, Vermouth

'Bried' Bread, House Butter 5.5

Comté Cheese Croquettes 6

Asparagus, Wild Garlic Hummus, Rosemary Pesto, Lemon Thyme Crumb 9.5 / 18

Burrata, Caponata, Ricotta, Basil & Pine Nuts 11

Dill-Cured Trout, Daikon & Radish Salad, Toasted Buckwheat Crème Fraîche 10

Pork & Prune Terrine, Cornichons 11

Spinach & Ricotta Dumplings, Peas, Violet Artichokes, Salsa Verde, Pecorino 20

Pan-Fried Monkfish, Ratatouille, Crispy Polenta, Herb Salad 24

Pork Belly, Deep Fried Pork Bon Bon, Courgette Romana, Tomatoes, Caper Butter 21

Glazed Beef Cheek Bourguignon, Pommes Purée, Asparagus, Mixed Green Salad 26

To Share:

800g Côte De Boeuf, Pomme Anna, Courgettes, Bearnaise Sauce (for 3-4) 78

Green Salad 5.5 - Pomme Anna Chips 6.5

Lemon Posset, Yorkshire Rhubarb, Shortbread 8

Cherry & Almond Tart, Crème Fraîche 9

Chocolate Fondant, Vanilla Ice Cream 9.5

Vanilla Ice Cream 2 per scoop

Raspberry / Mango / Pineapple & Lime / Coconut Sorbet 2 per scoop

Digestif of the Week - Mezcal Revolver 11.5

Bourbon, Mezcal, Bitters

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 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.