

THE
CULPEPER

1st Floor Bistro - Dinner Menu



Aperitif of the Week - Framboise 75 10

Beefeater, Framboise, Prosecco, Lemon

'Bried' Bread, House Butter 5.5

Mixed Marinated Olives 5.5

Sage & Apple Sausage Roll, Mushroom Ketchup 6.5

Crispy Polenta, Basil Mayonaise, Concasse Tomatoes, Parmesan 6.5

Girolle Mushroom Orzotto, Pickled Walnuts, Tarragon, Pangritata 9.5 / 18

Burrata, Caponata, Basil & Pine Nuts 11

Brie de Meaux, Orange & Honey Chutney, Rosemary Biscuit 10

Trout, Salad Niçoise, Boiled Egg, Asparagus, Sea Aster, Courgette & Basil Sauce 12

Steak Tartare, Yolk, Toast 12

Sunblushed Tomato Tortelloni, Sauce Vierge, Crispy Amaranth, Pickled Fennel 20

Pan-Fried Cod, Saffron Arancini, Sea Purslane, Courgette, Smoked Beurre Blanc 22

Glazed Lamb, Pomme Anna, Charred Baby Gem, Caesar Dressing 23

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

Plum Frangipane Tart, Creme Fraiche 9

Chocolate Fondant, Vanilla Ice Cream 9.5

Lemon Posset, Poached Gooseberry, Lavender Shortbread 8

Vanilla Ice Cream 2 per scoop

Strawberry / Coconut Sorbet 2 per scoop

Digestif of the Week - Paper Plane 11

Bourbon, Aperol, Mondino, Lemon

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.