

THE
CULPEPER

1st Floor Bistro - Dinner Menu



Aperitif of the Week - Veto 9.5

Beefeater, Orgeat, Cranberry Juice

'Bried' Bread, House Butter 5.5

Mixed Marinated Olives 5.5

Pork Sausage Roll, Mushroom Ketchup 6.5

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

Burrata, Caponata, Basil & Pine Nuts 11

Trout Steak, Niçoise Salad, Soft Boiled Egg, Green Beans, Sea Aster 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, Charred Baby Gem, Pommes Anna, Caesar Dressing 23

800g Côte De Boeuf à l'Echalote, Pomme Anna, Girolle Mushrooms, Lemon Butter (for 3-4) 78

Lemon Posset, Poached Gooseberry, Lavender Shortbread 8

Plum Frangipane Tart, Creme Fraiche 9

Chocolate Fondant, Vanilla Ice Cream 9.5

Vanilla Ice Cream 2 per scoop

Strawberry / Mango / Coconut Sorbet 2 per scoop

Digestif of the Week - Mezcal Revolver 11

Four Roses, Ojo De Dios

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.