

CULPEPER



Sample Menu

Mimosa 7.5 - Bloody Mary 8.5

'Braid' Bread, House Butter 5.5

Sage & Apple Sausage Roll, Mushroom Ketchup 6.5

Pork Bonbon, Pickled Walnut, Apple Sauce 6.5

Crispy Polenta, Basil Mayonaise, Concasse Tomatoes, Parmesan 6.5

Red Pepper Hummus, Almond & Harrisa Pesto, Datterini Tomatoes, Thyme Crumb 9.5

Burrata, Caponata, Basil & Pine Nuts 11

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

Steak Tartare, Yolk, Toast 12

Roast:

(Served with Yorkshire Pudding, Celeriac Purée, Courgette, Glazed Carrot & Gravy)

Roast Chicken, Roast Potatoes & Bread Sauce 21

Top Rump Roast Beef, Pommes Anna & Horseradish Cream 23

800g Cote De Beouf* (for 3-4) 78

Beetroot, Mushroom, Sweet Potato & Goats Cheese Wellington; Roast Potatoes 19

(Vegan option also available)

Cauliflower Cheese (for 2) 7.5

Lemon Posset, Poached Gooseberries, Lavender Shortbread 8

Strawberry, Elderflower & Almond Tart, Creme Fraiche 9.5

Chocolate Fondant, Vanilla Ice Cream 9.5

Vanilla Ice Cream 2 per scoop

Strawberry / Mango / Coconut Sorbet 2 per scoop

Please inform us of any allergies or dietary requirements when ordering. Some of our egg and dairy products are unpasteurised.

*The Cote de Beouf is brined in the same container as pork products.

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 vegetables come from Natoora, with a focus on farmers working towards a more regenerative system, and Shrub, a collective of Regenerative farms in the South-East.

A discretionary service charge of 12.5% will be added to your bill. All prices include the VAT at the current rate.