

EVENTS WITH THE CULPEPER FAMILY

We are a family of four pubs with unique personalities and a shared set of values. Created and run by a collective of chefs, architects, brewers, gardeners, producers and hospitality wizards.

Each pub has a unique offering. Whether you're planning an intimate dinner or monumental wedding, we have multiple hosting options across the four sites.

We are proud to say that The Culpeper Family just received their B Corp certification.

THE
CULPEPER

THE DUKE ORGANIC

THE BUXTON

THE
GREEN
CLERKENWELL



CULPEPER FAMILY FOOD

Seasonal menus are carefully crafted by our chefs using top ingredients.

We take great pride in our independent suppliers across all four sites, working only with those who use the best organic and sustainable methods. Naturally, we take transparency in the supply chain very seriously too.

For meat we use Daphne's Welsh Lamb, Rhug Estate, Swaledale and Ethical Butcher. For fish we use Kernowsashimi, Henderson Seafood and Fin & Flounder. Mons Cheesemongers for cheese. Natoora for the most flavourful fruit and veg. Shipton Mill flour, Montezuma chocolate, Snapery East bread, Two Fields olive and so many more legendary producers.

We also have a little farm in Deptford. A 3,500 square foot plot of land with a Dutch-style greenhouse. From shiso leaves to sweet summer tomatoes, we celebrate these ingredients across all sites.



CULPEPER FAMILY DRINKS

We work with the best brewers, from London craft-beer pioneers Kernel, to heritage Sullivan's, and carbon-negative Gipsy Hill.

Our low intervention wine-makers and spirits suppliers line-up is just as varied.

Cocktails change along with the seasons. We have a well-curated selection of low and no-alcohol drinks options.

We would be happy to create a bespoke cocktail or suggest a condensed wine or beer menu to suit your event.



THE
CULPEPER

TRUMAN
BEERS
ANDALS
LONDON BOTTLERS
EST. 1886

THE
CULPEPER

20
ZONE



THE
CULPEPER

A reclaimed East End Victorian pub in Spitalfields, named after local hero, 17th century English botanist Nicholas Culpeper. A grand building with three floors, including a pub on the ground floor, restaurant on the first floor, five bedrooms on the third, and a rooftop garden and grill with a view of the city skyline.

We have a great mix of spaces for hire across the pub. From intimate greenhouse dinner to full pub blowout. You'll find the costs, capacities and sample menus in the following pages.

For all enquiries contact
bookings@theculpeper.com

40 Commercial St, E1 6LP



FIRST FLOOR RESTAURANT

A bright and elegant restaurant on the first floor. Big windows, warm lighting and a fantastic low-intervention wine list. Serving French classics with the best British ingredients. See sample menu on page 7.

First floor private lunch

Covers: 24-50
Min spend: £1.5-£2.5k
2 course set menu: £35 pp
3 course set menu: £50 pp

First floor private dinner

Covers: 24-50
Min spend: £2-£4k
3 course set menu: £50 pp

First floor semi-private lunch

Covers: 16-24
Min spend: N/A
2 course set menu: £35 pp
3 course set menu: £50 pp

First floor semi-private dinner

Covers: 16-24
Min spend: N/A
3 course set menu: £50 pp



CULPEPER ROOFTOP

The rooftop is a magic place to be, especially Spring into Summer. Full of edible plants, the architectural grill, seasonal cocktails garnished with rooftop herbs and views across London.

Please do get in touch to discuss bespoke options.

bookings@theculpeper.com



PRIVATE DINING ROOFTOP GREENHOUSE

An intimate private dining space in the rooftop greenhouse with a dedicated server. See page 8 for a sample sharing menu.

Covers: 6-10

Min spend: £750

Menu: £65 pp



WHOLE PUB PRIVATE HIRE

The big one.

Hire of the whole pub, ground floor, first floor bistro, rooftop and the 5 bedrooms.

If interested please enquire with potential dates.

bookings@theculpeper.com



FIRST FLOOR RESTAURANT

Sample Menu

Served family style in the middle of the table.

Choose Three

Roasted Cauliflower, Smoked Chickpea Puree, Crispy Capers
Burrata, Radicchio, Pickled Kumquat
Gin Cured Trout, Smoked Creme Fraiche, Buckwheat
Pig's Head & Pistachio Terrine, Cornichons, Onion Chutney

Choose One or Two

Whole Chicken 'Coq au Vin', Pomme Puree
Roast Pork Belly, Dauphinoise Potatoes
Squash, Mushroom, Sweet Potato & Goat Cheese Wellington

(All served with seasonal greens)

Choose One or Two

Chocolate Brownie, Orange Cream
Pink Lady Apple Crumble, Crème Anglaise
Sticky Toffee Pudding
24 Month Comte Cheese, Crackers, Seasonal Chutney
(+£5pp)



ROOFTOP & GREENHOUSE PRIVATE DINING

Sample Menu

Rooftop menus make the most of the architectural grill situated in the greenhouse, garnished with herbs picked from the rooftop beds. The menu is served communal style in the middle of the table.

Choose Three

Burrata, Beetroot, Cavolo Nero, Hazelnuts
Chicken Liver Parfait, Plum, Dukkah
Steak Tartare, Yolk, Toast
Smoked Mackerel Pate, Fennel Remoulade, Cornichons

Choose One or Two

Smoked Lamb Shoulder, Chimichurri
Whole Roasted Squash, Gorgonzola and Quince Chutney
Whole Cod, Smoked Beurre blanc
Rolled Porchetta, Sage and Chestnut Stuffing, Burnt Apple
Beef Short Rib, Bordelaise Sauce

Choose One or Two

Tiramisu
Chocolate Brownie, Griottines Cherries, Orange Cream
Pink Lady Apple Crumble, Crème Anglaise
Cheese selection, Seasonal Chutney, Crackers



THE DUKE ORGANIC



THE DUKE ORGANIC

Britain's first organic gastropub, based in Islington with main pub room and conservatory-style restaurant room.

Certified by the Soil Association since 1998, it was acquired by The Culpeper Family in 2019. The Duke is committed to seasonal, organic cooking and producers, short supply chains and staying mindful of our environmental impact across the business.

You'll find the costs, capacities and sample menus in the following pages.

For all enquiries contact duke@dukeorganic.co.uk

30 St Peters Street, N1 8JT



DUKE CONSERVATORY

A bright, airy room with conservatory glass ceiling, hidden nooks and lively plants. Lots of options for table arrangements and close to the kitchen action. See sample menu on p.6.

Conservatory private lunch

Covers: 22-45

Min spend: £500-£2.5k

2 course set menu: £35 pp

3 course set menu: £50 pp

Conservatory private dinner

Covers: 22-45

Min spend: £1k-£4k

3 course set menu: £50 pp



WHOLE PUB

The main pub room is full of character. A flexible space with lovely wooden furniture, warm lighting from coloured enamel lights and reclaimed wooden counter seating in the windows. See sample menu on p.6.

Whole pub lunch

Covers: 40-150

Min spend: £2k-£6k

3 course set menu: £50 pp

Whole pub dinner

Covers: 46-150

Min spend: £4k-£10k

3 course set menu: £50 pp





Day to Night at the Duke

DUKE ORGANIC

Sample Menu

We take pride in our independent suppliers, working only with those who use the best organic and sustainable methods.

Groups up to 45 guests can order individually. For groups of 46+ the food will be served family style, with the host choosing 1-2 menu items for each course.

Start

Finocchiona, Celeriac Remoulade
Spiced Parsnip Soup, Sourdough
Sriracha Brown Crab on Toast
Burrata Murgia, Charred Broccoli, Romesco
Beetroot, Radicchio, Blackberry Vinaigrette, Almonds
Creel Caught Hebridean Langoustines, Aioli

Mains

Courgette Gratin, Taleggio & Leaves
Rhug Estate Chicken & Leek Pie, Greens
Provençal Fish Stew, Rouille & Croutons
Venison & Short Rib Scrumpet, Taleggio, Remoulade

Pudding

Basque Cheesecake, Prune & Seville Orange
Chocolate Cremeux or Brownie, Chocolate Sauce
Winter Crumble, Apple, Rosehip, Ivy House Cream
Sticky Toffee Pudding, Caramel Sauce
Caws Cenarth Organic Cheeses served with Muscat Grape
Chutney & Biscuits



DUKE WEDDINGS

The Duke is a special place for weddings.

We can do weddings in either the conservatory for up to 45 guests or the whole pub for up to 150.

We can also help with local florist connections, bespoke candles, music, menus and drinks, if that suits.





...THE COLLEGER FAMILY
WWW.BUXTON.CO.UK

BAR SNICKS
W PAN CR TARTARE 5.5
W BREADFRONT PARCEL 5.5
W FISH TIP 3.95 W SPINACH
W TARRAGON, GARLIC, SAUCE
W PANFRIED CALAMARI 5.95
W D'ARNO KRAUTS, CHESTNUTS
W MUSH CHESTNUT-LEED 13.5

BLOODY MARY £9

THE BUXTON



THE BUXTON

A pub & hotel at the end of Brick Lane. 15 bookable bedrooms, with a rooftop for hotel guests.

Characterfully restored with old charm and contemporary features by the group in 2019 with an outdoor terrace and a smart open-kitchen serving breakfast and a French-style all day bar menu.

For all enquiries contact bookings@thebuxton.co.uk

42 Osborn Street, E1 6TD



BUXTON GROUND FLOOR

A stylish, multifunctional space with marble bar, high counter seating, warm lighting and open kitchen.

Events can be designed to suit your needs. We can offer a selection of cocktails, wines and beers, with the full bar menu, or bar menu curated to suit your event.

Semi-private afternoon

Covers: 10-20

Semi-private evening

Covers: 15-20



WHOLE PUB HIRE

Includes use of the terrace and main space with open kitchen. We also have 15 bedrooms should you like to book a room.

Private hire afternoon

Covers: 15-40

Min spend: £500-£1.5k

Menu: Bar Menu

Private hire evening

Covers: 15-40

Min spend: £1.5-£5k

Menu: Bar Menu



THE BUXTON

Sample food

Elegant snacks from the best suppliers.

Olives

Snappy East Baguette & Butter

Salted Almonds, Giant Corn or Broad Beans

Artichoke Hearts, Lemon, Olive Oil Antipasti

Beer Sticks

Burrata, Olive Oil, Maldon Salt

Mons Cheeseboard

Saucisson Sec

Ortiz Sardines, Toast

La Brujela Mussels Escabeche, Toast



THE
GREEN
CLERKENWELL



THE
GREEN
CLERKENWELL

A Pub in Clerkenwell full of natural light and plants. The site is a grade 2* listed building, and has been home to a pub since 1781 and was at some point home to the country's first women's boxing club.

A bright, colourful ground floor and smart first floor ideal for hire. Thoughtfully curated selection of local beers, seasonal cocktails and natural wine list.

For all enquiries contact bookings@thegreenclerkenwell.com

29 Clerkenwell Green, EC1R 0DU



FULL PUB HIRE

Ground floor and full pub hires are arranged on a bespoke basis, so please get in touch to discuss.

As there is no kitchen you are welcome to arrange your own food, or you can pre order from our snack menu.

Capacity: up to 150 people
Min spend: £1.5k-£5k



FIRST FLOOR

A warm, bright space with high ceilings and private bar. Lots of furniture arrangement options to suit the style of your event. Curate your drink selection, pre-order from our snack menu, or bring your own food.

First floor afternoon

Covers: 15-50

Min spend: £500-£1k

Menu: Snack menu or own food.

First floor evening

Covers: 15-50

Min spend: £500-£1.5k

Menu: Snack menu or own food.



THE GREEN SAMPLE FOOD

We offer a delicious snack menu that can be curated and pre ordered to accompany your event.

Perello, Manzanilla, Gordal or Pickle Mix

Sourdough Bread & Black Olive Jam

Salted Almonds, Giant Corn or Broad Beans

Bread Sticks, Salsa Romesco

Torta de Barros, Membrillo, Bread

Charcuterie Platter

Ortiz Sardines, Toast

Artichoke Hearts, Lemon, Olive Oil

Tarta de Santiago



THANK YOU.

For all your questions, ideas and wishes please
contact

robert@theculpeperfamily.com

And we will be happy to help.

THE
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