



CULPEPER KITCHEN

French style cooking with the best British ingredients.

Our meat comes from Swaledale or Ethical Butcher. Fish from Fin & Flounder.

We use Estate Dairy for milk and cream. Snapery Bakery for bread and Nattoora for bright veg with big flavour. We also have a little farm in Deptford; a 3,500 square foot plot of land with a Dutch-style greenhouse where we harvest throughout the year, from shiso leaves to summer tomatoes.

24th November

White Port & Tonic - White Port, Tonic, Lemon Extract	9.5
French 75 - Gin, Prosecco, Lemon	11.5
White Negroni - Gin, Suze, Cocchi Americano	12
Snapery East Baguette, Jersey Butter	3.5
Comte Croquette, Dijon Mustard	3.5ea
Panisse, Black Garlic Aioli	7
House Pickles	5.5
Goats Curd, Beetroot, Hazelnut,	14
Jerusalem Artichoke, Cep, Comte	12.5
Duck Terrine, Cherry Chutney	12
Chicken Liver Parfait, Spiced Fig, Toast	13
Ratatouille, Panisse, Pickled Tomatoes, Pumpkin Seeds	24
Monkfish, Fennel, Beurre Blanc	29
Bavette Steak Au Poivre, Fries	28
800g Cote De Boeuf, Fries, Peppercorn Sauce	95
French Fries	6.5
Radicchio Salad	8
Tenderstem Broccoli, Spenwood Cheese	9

24th November

Sticky Toffee Pudding, Chantily Cream	9
Quince Crumble, Creme Anglaise	9
Chocolate Torte, Clementine Marmalade	9

Digestif

Sherry & Tonic - Amontillado Sherry, Tonic, Walnut Bitters	9.5
Swan Carajillo - Irish Cream Liqueur, Espresso, Chocolate Bitters	10
Comfortable Shoes - Bourbon, Amaro, Amaretto	12
Black Manhattan - Rye, Averna, Angostura Bitters	12

Sweet Wines

2012 'Sol I Serena' Mala Herba, Finca Parera, Penedes, Spain - Xarel Lo	10
NV 'Vin Muté Solera' Château de Léberon, Gascogne, France - Colombard	10