



CULPEPER KITCHEN

French-style cooking with the best British ingredients.

Our meat is sourced from Swaledale and The Ethical Butcher, and our fish from Fin & Flounder. We use Estate Dairy for milk and cream, Breid Bakers for bread, and Better Food Shed for vibrant, big-flavoured vegetables. We also grow a portion of our produce on our small farm in Deptford: a 3,500 sq ft plot with a Dutch-style greenhouse, where we harvest year-round, from shiso leaves to summer tomatoes.

21st January

White Port & Tonic - White Port, Tonic, Lemon Extract	9.5
French 75 - Gin, Prosecco, Lemon	11.5
White Negroni - Gin, Suze, Cocchi Americano	12
House Bread, Jersey Butter	3.5
Panisse, Black Garlic Aioli	6
Olives	5.5
Comté Cheese Croquette, Dijon Mayonnaise	3.5 each
Goat's Curd, Beetroot, Hazelnut	14
Mushroom Parfait, Pickle Walnuts, Toast	12.5
Pork & Pistachio Terrine, Cornichons, Mustard	12.5
Duck Terrine, Cherry Mustard, Pickles	12.5
Jerusalem Artichoke & Mushroom Tarte, Salad	20
Bavette, Peppercorn Sauce, Fries	28
Haddock, Fennel, Lentils, Sauce Au Vin Blanc	26.5
Confit Pork Chop, Cox Apple, Russet Potatoes	40
Fries	6.5
Tenderstem Broccoli, Spenwood Cheese	9
Radicchio Salad	8
Chocolate Fondant, Clementine, Crème Fraîche	9
Sticky Toffee Pudding, Chantilly Cream	9
Chocolate Crèmeux, Maldon Salt, Olive Oil	8

Please inform the team of any dietary requirements.

A discretionary service charge of 12.5% will be added to your bill. 100% of this goes to the team.

Please note we no longer accept cash.