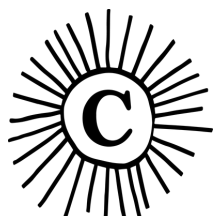




## **CULPEPER KITCHEN**

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.



23rd May

Kir - Blackcurrant Liqueur, House White Wine	11
Lillet & Tonic - Lillet Blanc, Double Dutch Tonic Water	10.5
Culpeper Negroni - Gin, Averna, Punt e Mes	12
House Flatbread, Two Fields Olive Oil, Balsamic	5
Comté Cheese Croquette, Dijon Mayonnaise	3.5 ea
Panisse, Black Garlic Aioli	6
House Pickles	5
Goat's Curd, Beetroot, Hazelnut	14.5
Chicken Liver Parfait, Fig Chutney, Toast	13
Salad Nicoise, Chalkstream Trout	13 / 25
Steak Tartare, Egg Yolk, Toast	14.5 / 28
Mushroom Tart, Farm Salad, Walnut Dressing	21
Haddock à la Normande, Green Lentils, Monk's Beard	26
Bavette au Poivre, French Fries	28.5
Confit Pork Chop, Gatsby Potatoes, Beurre Noisette	45
Farm Salad, Walnut Dressing	8
Tenderstem Broccoli, Grana Padano	11
French Fries	6.75
Chocolate Fondant, Crème Fraîche, Clementine	9
Sticky Toffee Pudding, Crème Chantilly	9
Crème Brûlée, Shortbread	9

*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.**

**40 COMMERCIAL STREET, E1 6LP**