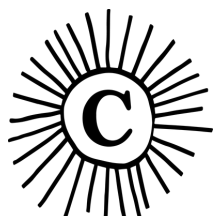




## **CULPEPER KITCHEN**

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.



26th 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 Bread, Wild Garlic Butter	5.5
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
Burrata, Caponata, Basil	15
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
English Asparagus, Wild Garlic Oil	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**