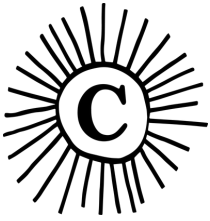




CULPEPER KITCHEN

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.



8th May

Culpeper 75 - Gin, Prosecco, Yorkshire Forced Rhubarb	11.5
White Port & Tonic - White Port, Tonic, Lemon Extract	9.5
White Negroni - Gin, Suze, Cocchi Americano	12
Focaccia, Two Fields Olive Oil, Balsamic	5
Comté Cheese Croquette, Dijon Mayonnaise	3.5ea
Gordal Olives	5.5
Panisse, Black Garlic Aioli	6
House Pickles	5
Salade Niçoise, Chalkstream Trout	14 / 26
Goat's Curd, Beetroot, Hazelnut	14.5
Chicken Liver Parfait, Fig Chutney, Toast	13
Steak Tartare, Egg Yolk, Toast	14.5 / 28
Jerusalem Artichoke & Mushroom Tart, Farm Salad, Walnut Dressing	21
Haddock à la Normande, Green Lentils, Rock Samphire	26
Bavette au Poivre, French Fries	28.5
Confit Pork Chop, Gatsby Potatoes, Sage Beurre Noisette	45
Farm Salad, Walnut Dressing	8
French Fries	6.75
Chocolate Fondant, Crème Fraîche, Clementine	9
Sticky Toffee Pudding, Crème Chantilly	9
Crème Brûlée, Yorkshire Rhubarb, 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