



June Sample Menu

Kir - Blackcurrant Liqueur, White Wine,	11
Lillet & Tonic -Lillet Blanc, Double Dutch Tonic Water	10.5
House Negroni	12
House Bread, Estate Farm Butter	5.5
Comté Cheese Croquette, Dijon Mayonnaise	3.5 ea
Panisse, Culpeper Farm Aioli	6
House Pickles	5
Gordal Olives	5.5
Pork, Prune & Pistachio Terrine, Apple Mustard, Cornichons	12
Goat's Curd, Beetroot, Hazelnut	14.5
Salade Niçoise, Chalkstream Trout	13
Chicken Liver Parfait, Fig Chutney, Toast	13
Steak Tartare, Egg Yolk, Toast	14.5/28
Ratatouille, Panisse, Datterini Tomatoes	18
Haddock à la Normande, Green Lentils, Rock Samphire	26
Bavette au Poivre, French Fries	28.5
Confit Pork Chop, Casablanca Potatoes, Beurre Noisette	45
Farm Salad, Walnut Dressing	8
French Fries	6.5
Chocolate Fondant, Creme Fraiche, Clementine	9
Sticky Toffee Pudding, Crème Chantilly	9
Crème Brûlée, Yorkshire Forced Rhubarb, Shortbread	9

40 COMMERCIAL STREET, E1 6LP

*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.*



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.