

SUNDAY LUNCH



The Culpeper Roast is a seriously delicious testament to our wonderful suppliers. We use organic veg from small producers grown just outside London, regeneratively farmed meat and free-range, grain fed chicken.

October 11th

Mimosa	11
Roasted tomato bloody mary	12

Sourdough bread, Estate Dairy cultured butter	5.5
Comté cheese croquette, dijon mayonnaise	3.5ea
Panisse, Deptford Little Farm herb aioli	6
House pickles	5

Heritage tomatoes, ricotta, pumpkin seed pesto	13.5
Gin-cured trout, celeriac remoulade, capers	12.5
Whipped cod's roe, seasonal crudités	10
Steak tartare, egg yolk, toast	15

Roasts served with all the trimmings

Yorkshire pudding, roast potatoes, cabbage, carrots, celeriac puree & gravy

Seasonal organic squash, spinach & brie wellington (vegan option available)	24
Soanes roast chicken	26.5
Topside of beef, horseradish	27.5

To share

Crispy pork belly, black pudding, apple mustard (for two)	55
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Yorkshire pudding	1.5
Gravy	3.5

Chocolate fondant, crème fraîche, marmalade	9
Crème brûlée, strawberries, shortbread	9
Sticky toffee pudding, chantilly cream	9
Basque cheesecake	10

THE CULPEPER

40 Commercial St, E1 6LP | @theculpeper