



Lunch Menu

Saturday 10th October

<i>French 75 - Sipsmith Gin, prosecco, lemon, sugar</i>	11.5
<i>House Negroni - 58&Co Gin, Punt E Mes, Campari, rosemary</i>	12.5
<i>Elderflower Mojito 0% - Everleaf Marine, Elderflower, mint, lime</i>	10.5
Breid Bakery sourdough, Estate Dairy butter	5
Fries, herb salt	6.5
Seasonal pickles	5
Comté cheese croquette, Dijon mayonnaise	3.5ea
Panisse, Deptford little farm aioli	6
Heritage tomato salad, whipped ricotta, pumpkin seed pesto	13.5
Whipped cod's roe, seasonal crudités	10
Gin-cured trout, celeriac remoulade, capers	12.5
Steak tartare, egg yolk, toast	15/28
Ratatouille, panisse, datterini tomato	15
Beer battered plaice, chips, crushed peas, tartare sauce	24
Culpeper cheeseburger, bacon jam, fries, salad	21
Bavette steak, fries, watercress, peppercorn sauce	28
Creme brulee, shortbread	9
Sticky toffee pudding, Chantilly cream	9

Please ask about any softs, no and low alcohol alternatives

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 The Culpeper only accepts card payments

40 COMMERCIAL STREET, E1 6LP