

## DESSERTS

**Grand Marnier parfait 10**  
Chocolate soil (kcal 620)

**Peach mousse 9**  
Raspberry sauce, white chocolate, raspberry crumb (kcal 587)

**Vanilla cheesecake (v) 8**  
Blueberry and vanilla compote, meringue (kcal 490)

**Dark chocolate and honeycomb mousse (v) 10**  
Vanilla ice cream (kcal 782)

**Selection of farmhouse cheeses (v) 13**  
Homemade chutney, Miller's Damsels wafers (kcal 725)  
*Please ask a member of the team for our selection of cheeses which are chosen by our Head Chef, Ali*

## PLANT BASED

**Poached Pear (pb) 7**  
Blood orange sorbet, granola crumb (kcal 531)

**Sticky toffee pudding (pb) 7**  
Toffee sauce, caramel ice cream (kcal 421)

**Selection of vegan ice creams and sorbets (pb) 7**  
(kcal 247)

*The majority of our dishes can be served in half portions for younger diners or smaller appetites. Please ask a member of our team for details.*

**This is a sample menu. Prices and dishes correct at time of publishing.**  
**A discretionary service charge of 12.5% will be added to your bill.**  
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.  
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

## CULPEPER'S

Welcome to our restaurant.

Chilston Park Hotel is a historic Georgian manor house which has stood in its picturesque setting in the Kent countryside since the 17<sup>th</sup> century. The main house was long home to the Hussey family and is now a well-established venue serving award-winning food and fine wines.

We invite you to make yourself at home, indulge in our modern British menu, sample some of the wines paired by our sommeliers or simply choose a bottle from our carefully selected wine list.

Great food is at the heart of Chilston Park Hotel - Culpeper's Restaurant holds a 2 AA Rosette award for culinary excellence. The Head Chef is passionate about seasonality and showcasing the region's finest ingredients, to create dishes that are modern, refined and local.

*"I wish you a very enjoyable dining experience with us"*

**Ali Altuntas**  
**Head Chef**



Two AA Rosettes for  
Culinary Excellence

## SEASONAL MENU

### STARTERS

**Octopus carpaccio 15**

Lime and chilli dressing (kcal 233)

**Smoked salmon 14**

Pickled cucumber, sour cream, salmon caviar (kcal 269)

**Steak tartare 13**

Soft boiled quail egg, sourdough toast (kcal 520)

**Rye Bay scallops 16**

Grilled watermelon, baby pickled onion, whipped feta, rhubarb gel (kcal 821)

**Seared tuna 14**

Pickled beets, mango relish (kcal 421)

**Pressed ham hock terrine 12**

Chart Farm black pudding croquette, piccalilli (kcal 984)

### PLANT BASED

**Chilston wild garlic and leek soup (pb) 9 (kcal 205)**

**Heirloom tomatoes, vegan feta cheese, glazed figs (pb) 10**

Pumpkin seed and basil dressing (kcal 439)

**Plant-based crispy tofu and green mango salad (pb) 11**

Coconut, chilli and lime dressing (kcal 250)

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# CHILSTON PARK

HOTEL

### MAIN COURSES

**Baked fillet of stone bass 25**

Roast pepper and butternut squash, charred leeks, salsa verde (kcal 629)

**Rack of lamb 28**

Roast garlic, pea purée, onion shells (kcal 592)

**Fillet of beef Wellington for two 85**

Gratin potatoes, roast shallot, green peppercorn sauce (kcal 1634)  
(10.00 supplement for dinner inclusive)

**Fillet of lemon sole 28**

Seaweed and spinach purée, kale, new potatoes (kcal 481)

**Gressingham duck breast 28**

Braised endive, orange sauce, beetroot gratin (kcal 916)

**Stuffed Caldecott chicken breast 24**

Broccoli purée, morels, pomme Anna (kcal 759)

### PLANT BASED

**Potato gnocchi (pb) 20**

Roast butternut squash, sage and onion crumb (kcal 916)

**Wild mushroom stroganoff (pb) 21**

Cornichon and cardamom rice (kcal 464)

**Stuffed baby aubergine (pb) 18**

Minted soya yoghurt, toasted seeds (kcal 320)

### FROM THE GRILL

Served with grilled vine tomatoes, triple cooked chips, béarnaise or peppercorn sauce

**28 day aged sirloin steak 32 (kcal 821)**

**Flat iron chicken breast 20 (kcal 821)**

### SIDES

4.50 each

**Truffled parmesan chips (kcal 340)**

**Tenderstem broccoli (kcal 73)**

**Mixed heritage tomatoes, basil (kcal 187)**

**Buttered Kentish new potatoes (kcal 185)**

**Buttered chantenay carrots (kcal 108)**