

CHILSTON PARK

HOTEL

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Welcome to 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 17th 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 Altunta
Head Chef

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.

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HOTELS

SEASONAL MENU

STARTERS

Pan-seared Rye Bay scallops £16

Carrot purée, buttermilk cream, scallop roe powder, savoury tuile (kcal 252)

Quail two ways £15

Jerusalem artichoke purée, date relish, red chicory (kcal 276)

Lobster tart £13

Jerusalem artichoke, seafood emulsion from sea herb, lobster bisque (kcal 385)

Treacle-cured salmon £15

Whipped goat's cheese, edamame beans, puffed quinoa, herring caviar, fennel flowers (kcal 376)

Beetroot terrine (v) £12

Beetroot gel, pickled beetroot, whipped goat's curd (kcal 262)

MAIN COURSES

Venison loin £35

Butternut purée, ox cheek ravioli, glazed beetroot, Bordelaise sauce (kcal 759)

Roasted Caldecott chicken breast £28

Miso butter sauce, charred baby leek, Parmesan and tarragon gnocchi, sherry caramel (kcal 916)

Celeriac gratin (v) £22

Baby courgette ratatouille, celeriac purée, celeriac crisps, wild mushroom sauce (kcal 815)

Pan-seared fillet of halibut £32

Smoked pancetta, girolle mushroom, onion petals, broad beans, rainbow chard, white wine velouté (kcal 629)

Romney Marsh lamb loin £34

Lamb fat-dripped carrot, braised lamb belly, aubergine mousse, carrot jam (kcal 970)

DESSERTS

Banoffee dome £9

Banana tuile, banana ice cream (kcal 560)

Blackberry cheesecake (v) £10

Pickled blackberry, vanilla ice cream (kcal 687)

Sticky toffee pudding (vg) £8

Toffee sauce, caramel ice cream (kcal 654)

Vanilla and plum panna cotta £9

Ginger honeycomb, plum gel (kcal 434)

Chilston honey and rosewater mousse (v) £10

Bee pollen, chamomile jelly, burnt honey ice cream (kcal 490)

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)