

CHILSTON PARK

HOTEL
LENHAM, KENT

Welcome to Culpeper's 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. Head Chef, Ross Pilcher, is passionate about seasonality and showcasing the region's finest ingredients, to create dishes that are both elegant and full of flavour.

We hope you enjoy your dining experience and please let team know if there is anything we can for you.



Two AA Rosettes For
Culinary Excellence

Samantha Morgan

Food & Beverage Manager

Adrian Martin

Head Chef

*Hand*PICKED
HOTELS

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To Start

Fresh pea and baby gem velouté (ve) £6.50

Dry roasted peas

Warm grilled asparagus (v) £9

Poached ducks egg, chervil Hollandaise

Basil infused heritage tomato salad (v) £7.50

Goats curd, chilled tomato jus

Seared John Ross Jnr. smoked salmon terrine £9

Roasted balsamic shallot

Pan seared West Coast scallops £13

Burnt onion purée, pancetta crumb

Devon crab and dill panna cotta £8.50

Pink grapefruit gel

Pressed confit of Caldecott Farm chicken £8.50

Pickled raisins, tarragon cress

Shin of Speyside Limousine beef bon bon £9.50

Celeriac and horseradish salad

Smoked ham hock brawn £7.50

Baked smoked paprika crisp bread, pickled vegetables

Hand Picked Favourites

John Ross Jnr. Scottish smoked salmon £10/£20

Pickled shallots, lilliput capers, fresh citrus

Caldecott Farm chicken Caesar salad £6/£16

Marinated anchovies, sea salt croutons, shaved Parmesan

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.

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Main Course

Grilled fillet of Cornish mackerel £18

Sautéed samphire, Anya potatoes, wholegrain mustard dressing

Poached South Coast lemon sole £23.50

Sea trout and dill mousse, sautéed spinach, pearl potatoes, lemon and dill butter sauce

Dutch calves liver £18.50

Crisp smoked streaky bacon, bubble and squeak cake, caramelised onion jus

Cumin roasted cauliflower curry (ve) £14.50

Caramelised onion and fennel seed polenta cake, fresh chard and watercress salad

Sheep Rustler cheese choux (v) £18

Wild mushroom and tarragon ragout, caramelised baby onions, honeyed parsnips

Slow cooked salt marsh lamb £24.50

Sweet roasted root vegetables, sticky thyme jus

Crispy belly of Caldecott pork £19

Calvados sautéed apples, fresh broad beans, Wye Valley asparagus, Biddenden cider vinaigrette

Roasted eye fillet of red deer venison £36

Smoked pancetta, fondant potato, carrot purée, black berry jus

Garlic and thyme pan roasted crown of wood pigeon £19

Wilted greens, potato rösti, candied beetroot

Sides 3.5ea

Green beans, hand cut chips, sautéed spinach, mixed salad,
buttered new potatoes

Hand Picked Favourites

Hand Picked gourmet burger £15

Toasted pretzel bun, beef steak tomato, caramelised red onion, dill pickle, triple cooked chips

The beef for our burgers is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

28 day aged chargrilled Sirloin steak approx. 250g £34.50

Grilled vine tomatoes, Portobello mushroom, triple cooked chips, Béarnaise sauce

Kentish beer battered fish and chips £15.50

Fresh market fish of the day, triple cooked chips, tartare sauce

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Desserts

Bitter dark chocolate and ginger cake £8

White chocolate ice cream

Elderflower and vanilla panna cotta £7

Elderflower jelly, cherry sorbet

Rhubarb and custard parfait £7.50

Honeycomb, rhubarb crisp, clotted cream

Classic spiced Bramley apple crumble £8.50

Homemade custard

Compressed cantaloupe melon (ve) £7

Grenadine gel, toasted pumpkin seed praline

Lemon meringue cheesecake £7.50

Lemon curd, fresh raspberry, meringue shards

Spiced berry jelly £8

Cinnamon cream, ginger snap crunch

Selection of British cheeses £12

Homemade chutney, Miller's Damsels wafers

Quickes Farmhouse Cheddar

Handmade and cloth bound mature cheddar produced by the Quickes family near Newton St Cyres in Devon

Baron Bigod

An unpasteurised white bloomy-rind farmhouse brie cheese from Bungay, Suffolk

Cropwell Bishop Stilton (v)

A hand-ladled semi-soft artisan blue veined cheese from Nottinghamshire

Coffee and handmade petits fours £5

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Dessert Wines & Ports

By The Glass

Chateau du Levant Sauternes, Bordeaux 2010	£6	50ml
Éclat Botrytis Semillon, Chile 2011	£4.5	50ml
Muscat de Beaumes de Venise, 2013	£3.5	50ml
Warre's Otima 10 Years Tawny	£5	50ml
Warre's NV	£4.5	50ml
Warre's LBV, 2007	£5.5	50ml

By The Bottle

Chateau du Levant Sauternes, Bordeaux, France 2010	£38
<i>Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle</i>	
Valdivieso Éclat Botrytis Semillon, Curico, Chile 2011	£33
<i>Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle</i>	
Muscat Beaumes de Venise, Rhone, France 2013	£34
<i>Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapiness, 50cl Bottle</i>	
Warre's Warrior, Douro, Portugal NV	£40
<i>Velvety full body, luscious blackcurrant and cherry flavours, Bottle</i>	
Warre's Otima 10yr old Tawny Port, Douro, Portugal NV	£38
<i>Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, 50cl Bottle</i>	
Warre's LBV Port, Douro, Portugal 2010	£52
<i>Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, Bottle</i>	

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