

R.P. CULLEY & CO

EST. 1886

Nibbles, light bites, to share



Warm bread & Welsh salted butter / Marinated green & Kalamata olives

£3 each, £5 for both

Beetroot Hummus (Ve)

Warm flat breads £5

Sun Blushed Tomato & Mozzarella Arancini (Ve)

Kale pesto £5

Crispy Beetroot & Goats Cheese Gnocchi (V)

Tomato & chilli relish £5

Cured Meat Board for 2

*Accompaniments, breads £10
(meats change daily please see server)*

Culley's Salad (Ve)

Butterbean, beetroot & spinach salad, chilli & rhubarb dressing, toasted seeds £8

Curried Calamari

Green sauce, lemon £8 / £12

Tempura King Prawns

Chilli, coriander & soy sauce £7

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.

R.P. CULLEY & CO

EST. 1886

Starters



Chefs Soup

Warm bread £6

Salt Baked Beetroot & Wild Garlic Barley Risotto £7 / £12

(V, Ve on request)

Sage & Onion Scotch Egg

Black pudding crumb, Dijon mayo, apple gel £8

Smoked Salmon

Pickled fennel & blood orange salad granary crisps £9

Seared Scallops

Caper & brown shrimp butter, samphire £9

Welsh Mussels

Chorizo, cider, warm bread £8 / £12

Marinated Vegetable Spring Rolls (Ve)

Sate sauce £7

(V) Vegetarian (Ve) Vegan

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.

R.P. CULLEY & CO.

EST. 1886

Mains



Confit Duck Leg

Braised puy lentils, baby onion, blackberries, pancetta £20

Seared Beef Fillet

Horseradish mash, cavolo nero, cauliflower puree £29

Baked Cod

Smoked haddock chowder £18

Cauliflower Steak (Ve)

Cauliflower couscous, curried cauliflower, seeds £15

Baked Salmon

Warm beetroot, samphire & cherry tomato salad £20

Roast British Chicken Breast

Savoy cabbage, Serrano & chicken crumble, potato fondant £17

Violet Potato Gnocchi (Ve)

Smoked tomato & paprika, rocket salad £15

Welsh Rump of Lamb

Grilled hispi cabbage, spiced chickpeas, aubergine puree £25

Sides- £2.50

Fries
Thick cut chips
Culleys salad
Cauliflower cheese
Garlic spinach
Potato gratin
Tender stem broccoli, chilli, garlic

Sauces- £3.00

Pink peppercorn sauce
Port jus
Mushroom sauce
Garlic butter
Beef fat butter

Our

kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.

R.P. CULLEY & CO

EST. 1888

Grill



Butterfly British Chicken Breast £15

Cauliflower Steak (Ve) £13

Grilled Salmon £18.27g
Welsh Lamb Rump £25
227g Feather Blade Steak £15
227g Welsh Ribeye £27
Beef Fillet £29
Butchers cut £MP

*All grills served with
Portobello mushroom, plum tomato, confit onions & fries*

Culley's Classics



Culley's Fish & Chips

Peas, tartar sauce, lemon £15

6oz Welsh Beef Burger

Streaky bacon, smoked cheese, bun, fries, Culley's slaw £13

Plant Based Burger (Ve)

Smashed avocado, bun, fries, Culley's slaw £13

Culley's Club

*Smoked chicken, smashed avocado, maple glazed smoked bacon, poached free range egg, toasted sourdough,
fries £12*

*Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you
require more information about the dishes and the ingredients we use please ask your server.*

R.P. CULLEY & CO.

EST. 1966

Desserts



Welsh Cheese Board

Port soaked grapes, celery, cheese biscuits £8 / £10

Wickedly Welsh Chocolate Sharing Plate £10

Rhubarb & Custard

Rhubarb mousse, custard parfait £6.50

Culley's Mini Chocolate Desserts

*White chocolate panno cotta, mini doughnut, chocolate orange roulade,
espresso martini mousse £6.50*

Chocolate Orange Tart (Ve)

Orange sorbet £6.50

Ice Creams & Sorbets

House biscuits, compote £6

Culley's Bara Brith Bread & Butter Pudding

Barti du rum soaked raisins, custard £6.50

Caramelised White Chocolate & Raspberry Burnt Cream

Shortbread £6.50

Coffee & Mini Dessert £5

(please ask your server for today's choice)

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.

R.P. CULLEY & CO.

EST. 1894

Dessert Wines (75ml)

Muscat de Beaumes-de Venise £7

Samos grand cru £6

Tanners Sauternes £7

Hideyoshi Umeshu plum sake £7.50

Tanners crusted port £6

Tanners Mariscal manzanilla sherry £4

Triana Pedro Ximenez sherry £5

Dessert Cocktails

Espresso Martini

Vodka, kaluha, espresso £8

Culley's Passionfruit Martini

Vanilla vodka, passionfruit, champagne sorbet £8

White Chocolate Orange Martini

Orange marmalade gin, white chocolate, cream £8

Liqueur Coffee - £6

Jameson's Whiskey
Courvoisier VSOP Brandy
Bailey's Irish Cream
Plantation Dark Rum

Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.

R.P. CULLEY & CO

EST. 1886



Richard Palethorpe Culley was an iconic figure in Cardiff & played an important role in the history of The Coal Exchange.

The local philanthropist & entrepreneur secured the first catering contract with the Exchange to create a lavish restaurant for the Welsh coal industry's self-made millionaires & most influential guests.

With our own restaurant & bar, we aim to capture his charisma & innovation & cultivate his influence on this historic building.

Like Culley, we are proud of the Exchange building & want to share our passion for local heritage with our guests. Sourcing great produce is of the utmost importance & working with the finest suppliers from the region helps to shape & influence our carefully crafted menus. Our menu changes with the season to reflect the best in season right now.

***Our kitchen handles many ingredients, each dish produced has its ingredients referenced against the 14 identified allergens. If you require more information about the dishes and the ingredients we use please ask your server.
Please inform your waiter of any food allergy.***