

R.P. CULLEY & CO

EST. 1886



Richard Palethorpe Culley was an iconic figure in Cardiff and played an important role in the history of The Coal Exchange. Named after the man himself, it was the local philanthropist and entrepreneur who inspired our restaurant and bar.

Culley secured a catering contract with the Coal Exchange to work in the lavish Coal Exchange Restaurant. A combination of Culley's charisma and experience meant he excelled at rubbing shoulders with the establishment and building relationships. Culley owned and dined the Welsh Coal Industry's self-made millionaires and most influential guests, elevating his profile and showcasing the best of Cardiff Bay.

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Mount Stuart Square,
Cardiff, CF10 5FQ

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.

Nibbles, Light Bites & Sharers

Warm bread <i>& welsh salted butter</i>	£3.00
Marinated mixed olives	£3.00
Bon bons <i>choice of (chilli, salmon & crab, lamb & mint or smoked garlic, perl wen & potato.) Served with slaw & dips</i>	£5.00
Baked Perl wen <i>baked sourdough, plum & boss ale chutney</i>	£10.00
Italian & Welsh cured meat board <i>burnt pickles, crispy capers, breads (meats change daily please see server)</i>	£10.00
Culley's salad <i>Pearl barley, black rice, sweet potato, cauliflower, chard corn, avocado, basil mint & lime dressing & a poached free range egg</i>	£9.00
Gavi steamed Welsh mussels <i>smoked garlic, chilli cream & bread</i>	£8.00 / £12.00
Salt & pepper calamari <i>with aioli & lemon</i>	£8.00 / £12.00
Garlic king prawns <i>with house smoked bloody mary</i>	£7.00

Sides

Fries	£2.50
Thick cut chips	£2.50
Sweet potato fries	£2.50
Culley's slaw	£2.50
Super food salad	£2.50
Spiced roasted cauliflower	£2.50
Garlic spinach	£2.50
Mashed potatoes	£2.50

Desserts

Welsh cheese board <i>port soaked grapes, celery, cheese biscuits</i>	£8.00 / £10.00
Warm pear & almond tart <i>with ginger clotted cream & pear crisps</i>	£6.50
Culley's mini chocolate desserts <i>White chocolate & clotted cream crème brulee, mini doughnut, chocolate orange roulade, chocolate & hazelnut mousse</i>	£6.50
Cwm Farm ice creams & sorbets <i>house biscuits & compote</i>	£6.00
Rhubarb & custard burnt cream <i>ginger bread biscuit</i>	£6.50
Wickedly Welsh chocolate sharing chocolate plate <i>please speak to your server for more information</i>	

Starters

Chef's soup <i>with warm bread</i>	£6.00
Culley's ham cawl <i>with toasted onion bread</i>	£7.00
Gavi steamed Welsh mussels <i>with smoked garlic, chilli cream & bread</i>	£8.00
Classic scotch egg <i>crispy ham & house brown sauce</i>	£8.00
Confit Chicken, pistachio & herb terrine <i>with balsamic onions & crisp rye granola</i>	£7.00
Seared scallops <i>curried parsnip purée, pomegranate & coriander cress</i>	£9.00
Cardiff gin & passion fruit cured salmon <i>with pickled cucumber, crab & pea shoot salad</i>	£9.00
Warm peppered Pant Ysgawn goats cheese <i>with beets & a pomegranate dressing</i>	£7.00
Confit duck & apple croquette <i>with pickled walnut, charred celery, apple & jus</i>	£9.00

Sauces

Pink peppercorn sauce	£2.00
Port jus	£2.00
Wild mushroom, Panchetta & brandy sauce	£2.00
Garlic butter	£2.00

Main Course

Pan seared duck breast <i>sweet potato fondant, sprouting broccoli, spiced red cabbage gel & cherry jus</i>	£24.00
Slow cooked pork belly <i>sticky puy lentils, carrot & anis purée, calvados apples, jus</i>	£22.00
Culley's beef <i>oxtail, foie gras & beef pie, truffle mash, seared beef fillet, rosti potato, spinach & jus</i>	£29.00
Baked cod fillet <i>with a shellfish broth & baby vegetables</i>	£18.00
Roasted pumpkin, sage & ricotta tarte tatin (v) <i>with courgette & a walnut salad</i>	£15.00
Baked salmon <i>chorizo, chive & butterbean stew, kohlrabi & gremolata sauce</i>	£20.00
Roast British Chicken breast <i>parsley mash, wild mushroom, pancetta & a rich brandy sauce</i>	£17.00
Mozzarella, tomato & basil tortellini <i>pesto, bocconcini, rocket & chilli</i>	£15.00
Abergavenny lamb rack <i>with Pomme Anna potato, baby veg, lamb & port jus</i>	£27.00
Dry aged Usk 227g Ribeye steak <i>confit mushroom, plum tomato, roasted onion, triple cooked chips</i>	£27.00
Culley's fish & chips <i>with peas, tartar sauce & lemon</i>	£15.00
Cefn Mawr 6oz burger <i>streaky bacon, tifi rarebit, seeded bun, fries & Culley's slaw</i>	£13.00
Culley's club <i>smoked chicken, smashed avocado, maple glazed smoked bacon, poached free range egg, toasted sourdough & fries</i>	£11.00

Chef's monthly special

Chef's monthly special created for you by one of our team giving them the opportunity to showcase their individual flare. Please ask a member of staff for more information.

Culley's bara brith bread & butter pudding <i>with rum soaked raisins & custard</i>	£6.50
Lemon & thyme meringue tart <i>with raspberries</i>	£6.50
Coffee & mini dessert	£5.00
Espresso Martini <i>Brecon Five Vodka, coffee liqueur & espresso</i>	£7.00
Culley's chocolate fruit & nut <i>homemade hazelnut liqueur, Chambord & ice cream</i>	£7.00
Cherry Bakewell Gin <i>with maraschino, raspberry and almond</i>	£7.00