

CULTURE FIXE

3 COURSES + WELCOME BUBBLES

ART | YARD
BAR & KITCHEN

TO START

BUTTERNUT SQUASH SOUP **VE GF**

pumpkin seeds, herb oil

BEETROOT CURED SALMON

salmon roe, dill cream, lemon pearls, capers

BURRATA **V**

heirloom tomato, grapefruit dressing

TO FOLLOW

CHICKEN BREAST CONFIT **GF**

Corn-fed chicken, celeriac purée, roast gem, jus

FILLET OF SALMON **GF**

grilled lemon, pea purée, Tenderstem broccoli

ROSCOFF ONION TART TATIN **VE**

plant-based burrata

TO FINISH

CHOCOLATE FONDANT **V**

raspberry coulis

COCO & PASSION FRUIT BRÛLÉE **VE**

baked coconut milk and caramelised passion fruit.
'our signature vegan interpretation of this classic'

ADD SIDES

FRIES 7 **VE GF**

SWEET POTATO FRIES 8 **VE GF**

Cajun spices

TRUFFLE FRIES 9 **V**

parmesan, rosemary, truffle

POTATO MASH 8 **V GF**

ROCKET & PARMESAN 7 **V GF**

balsamic dressing

MIXED LEAF SALAD 6 **VE GF**

lemon dressing

TENDERSTEM BROCCOLI 7 **VE GF**

FINE BEANS 7 **V**

garlic butter

EPI BREAD PALETTE 7 **V**

tapenade, pesto, olive oil & balsamic, whipped salted butter

V vegetarian **VE** vegan **GF** gluten-free

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection. Available daily 12-7pm. For groups of 6 and under. Blackout dates apply.

