

# CULTURE FIXE

## 3 COURSES + WELCOME BUBBLES

### £35PP

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'*

#### 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.

