

CULTURE FIXE

3 COURSES AND A GLASS OF BUBBLES £50PP

SMALL PLATES

HARISSA-GLAZED CARROTS
whipped oat cream with crispy chickpeas **VE GF**

CURED SEA TROUT
pickled blackberries, buttermilk dressing with rye crisps

CRISPY PORK BELLY
caramelised apple and miso purée with pickled kohlrabi **GF**

MAINS

SLOW-COOKED SALMON
white bean and chorizo ragout with crispy cavalo nero **GF**

GLAZED CHICKEN
truffled polenta, pickled girolles with tarragon sauce **GF**

WILD MUSHROOM RISOTTO
charred corn purée, tarragon with artichoke crisps **VE**

DESSERTS

TONKA BEAN PANNA COTTA
spiced pear with flaked almonds **VE GF**

BITTER CHOCOLATE CRÉMEUX HAZELNUT PRALINE
cranberries with salted milk ice cream **V**

SIDES

SHAVED CABBAGE, APPLE AND
FENNEL SLAW **GF VE** | £6
tahini & orange dressing

CHARRED BROCCOLI **GF** | £7
ranch labneh with puffed wild rice

SAUTÉED GREENS **GF** | £6
nutmeg cream with chopped chestnuts

SEASONAL LEAVES **GF VE** | £6
with house dressing

ROASTED BABY POTATOES ***GF** | £7
dill sour cream with Belper Knolle

FRENCH FRIES ***GF** | £7
plain | spiced | truffled

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free ***GF** gluten-free on request ***V** vegetarian on request.

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 requirements or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.