

CULTURE FIXE

3 COURSES + WELCOME BUBBLES

£35PP

ARTYARD
BAR & KITCHEN

TO START

CHICKEN LIVER PARFAIT

toasted brioche, crispy onions, tomato chutney

BUTTERNUT SQUASH VELOUTÉ **GF VE**

chestnut, vegan cream, butternut tuile

BEETROOT GRAVADLAX **GF**

cured salmon, pickled beetroot, balsamic pearls, crispy capers & blinis

TO FOLLOW

OX CHEEK BOURGUIGNON

mash potatoes, smoked bacon, mushrooms, carrots

PAN SEARED FILLET OF COD **GF**

saffron potatoes, braised fennel, aioli & fish bouillabaisse

PEARL BARLEY & BEETROOT RISOTTO **VE**

stracciatella, walnuts, balsamic

TO FINISH

CARAMEL STICKY TOFFEE PUDDING **V**

vanilla ice cream

SORBET SELECTION **VE GF**

2 scoops

CHOCOLAT FONDANT **V**

raspberry coulis

SIDES

FRENCH FRIES 7 **VE GF**

MASH POTATOES 6 **V GF**

DAUPHINOISE POTATOES 8 **V GF**

SWEET POTATO FRIES 8 **VE GF**

Cajun spices

MIXED LEAF SALAD 6 **VE GF**

lemon dressing

TENDERSTEM BROCCOLI 7 **VE GF**

olive oil

TRUFFLE FRIES 9 **V**

parmesan, rosemary, truffle

STEAMED KALE 6 **VE GF**

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.

