

Vegetarian Tasting Menu ~ 595

With Culture House Wine Pairing - 1250

With Local Legends Pairing - 1450

Canapés

Spiced Pumpkin Arancini | Pani Puri, Curried Cauliflower, Raisin Puree, Almond

Culture Cuvée Cap Classique 2017 | Colmant Cap Classique Brut NV

Starter

Sweetcorn Chowder, Charred Corn, Basil Foam

Culture Steen Chenin 2020 | Arendsig 'Inspirational Batch' 2022

Middle Course

Roasted Carrot & Fennel Risotto, Pickled Carrot, Carrot Fondant, Carrot Crisp, Parmesan

Culture Village Chardonnay 2022 | Miles Mossop Chapter One Cinsault 2022

Main course

Celeriac Fondant, Braised Celery Heart, Baby Carrot, Turnip, Parsnip, Herb Crumb

Culture 'Herminoir' Pinotage 2022 | Ex Animo 'De Keur' Grenache 2022

To Finish

Vegan Chocolate Mousse, Berry Compote, Candied Ginger, Orange Sorbet

Culture 'Sticky' Straw Wine 2021 | Boekenhoutskloof 2016

For tables 4 or more, the same menu must be selected. A 12% discretionary gratuity has been added to your bill

Vegetarian Menu Du Jour

Canapés & 2 Courses - 395

Canapés & 3 Courses - 495

Canapés

Spiced Pumpkin Arancini | Pani Puri, Curried Cauliflower, Raisin Puree, Almond

Starter

Sweetcorn Chowder, Charred Corn, Basil Foam

Middle Course

Roasted Carrot & Fennel Risotto, Pickled Carrot, Carrot Fondant, Carrot Crisp, Parmesan

Main course

Celeriac Fondant, Braised Celery Heart, Baby Carrot, Turnip, Parsnip, Herb Crumb

To Finish

Vegan Chocolate Mousse, Berry Compote, Candied Ginger, Orange Sorbet 115

For tables 4 or more, the same menu must be selected. A 12% discretionary gratuity has been added to your bill