

TABLE SNACKS

SOURDOUGH & BUTTER | £3

NOCCELARA OLIVES | £4.5

CHORIZO CROQUETTES, AIOLI | £6.5

HALLOUMI BRAVAS | £6.5

WALNUT HUMMUS

CRUDITES | £7

BRITISH CHARCUTERIE &

CHEESE BOARD | £18

ARTYARD
BAR & KITCHEN



SHARERS

SEARED BEEF FILLET | 14
fresh horseradish, capers, Parmesan

LA LATTERIA BURATTA | 12
Spanish black truffle, Bankside honey

JERSEY ROYAL POTATOES | 11/19
purple broccoli, radish, red onion,
nasturtium

SEARED DIVER CAUGHT SCALLOPS | 15
saffron, apple and fennel slaw,
sorrel, caviar

BRITISH RARE BREED

Ask your server what is available today*. Cuts may include:

RUMP 200G | 24

SIRLOIN 250G | 36

RIB EYE 250G | 39

FILLET 180G | 45

RIB ON THE BONE 1.2KG | 85
with a choice of two sides



SIRLOIN ON THE BONE 1KG | 75
with a choice of two sides

*Not all cuts will be available all of the time.

LARGE PLATES

CORN FED POUSSIN | 24
morel mushrooms, pearl barley, jus gras

BANKSIDE BURGER | 16
bacon, cheese, hand cut chips

SUPERGRAINS SALAD | 13/19
Vegan feta, fennel, red onion jam,
smoked almonds, lime, cucumber, chili

HAKE | 22
Cockles, salty fingers

VEGAN BURGER | 16
Vrioche bun, hand cut chips

SIDES | 5

JERSEY ROYAL POTATOES
parsley butter

HANDCUT CHIPS

TENDERSTEM BROCCOLI
parsley butter

GREEN SALAD
citrus dressing

DESSERT | 8.5

WHITE CHOCOLATE & ROSE CRÈME
fresh berries, pistachio

RHUBARB & APPLE CRUMBLE
custard

ORANGE & ALMOND TART
honey, clotted cream

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, you're invited to ask one of our team members for assistance with menu selection.

@ARTYARDBANKSIDE