

DINNER

5PM-10PM

NIBBLES

THE EPI BREAD PALETTE 7 **V**

whipped butter, tapenade, olive oil & balsamic, fresh pesto

KALAMATA PITTED BLACK OLIVES 4 **VE GF**

GARLIC BREAD 9 **V**

SMALL BITES

CHORIZO CROQUETTE 9

romanesco sauce

BRITISH PEA ARANCINI 9 **V**

pea purée and parmesan

BEETROOT CRUDITÉ GARDEN 9 **VE GF**

TRUFFLE CRUDITÉ GARDEN 10 **V GF**

WOOD FIRED PIZZETTE to start or share

TRUFFLE & WILD MUSHROOM 19 **V**

truffle cream, artichoke crisps, rocket, Parmesan, truffle shavings

AUBERGINE 14 **VE**

vegan feta, pesto, tomato sauce

PROSCIUTTO 16

button mushroom, mozzarella, tomato sauce

STARTERS

BEEF TARTARE 16

olive purée, shallots, spicy sauce

BEETROOT CARPACCIO 14 **VE**

cured mixed beetroot, beetroot pearl, capers, dill dressing, Muscatel dressing

BURRATA 15 **V**

heirloom tomato, grapefruit dressing

TUNA NIÇOISE 16 **GF**

rare seared yellow fin tuna, anchovies, butter lettuce, fine beans, confit potato, tomato dressing

BURGERS

WEST COUNTRY BEEF BURGER 24

melted smoked Cheddar, BBQ sauce, coleslaw, brioche bun, fries

ART YARD BEETROOT BURGER 22 **VE**

chimichurri sauce, coleslaw, turmeric bun, fries

BREADED CHICKEN BURGER 24

spicy mayonnaise, coleslaw, brioche bun, fries

MAINS

PAN-SEARED WEST COUNTRY FILLET STEAK 39 **GF**

peppercorn sauce

WOOD-FIRED BASS 24 **GF**

clams, samphire, grilled red pepper, basil leaves

BEETROOT & SPINACH GNOCCHI 20 **VE**

smoked aubergine, pickled cauliflower

SIRLOIN STEAK 28 **GF**

tagliata style, Parmesan, rocket salad, chimichurri

HEIRLOOM TOMATO & SHALLOT TARTE TATIN 22 **V**

burrata

PAN-FRIED SALMON 22 **GF**

green asparagus, pea purée, lemon

SLOW-COOKED WOOD-FIRED BEEF BRISKET 25 **GF**

BBQ glaze, corn on the cob, coleslaw

CORN-FED CHICKEN BREAST 22

roast gem lettuce, Parmesan, Caesar dressing

SIDES 7

FRIES **VE GF**

SWEET POTATO FRIES **VE GF**

Cajun spices

TRUFFLED MAC 'N' CHEESE **V**

ROCKET & PARMESAN **V GF**

balsamic dressing

MIXED SALAD **VE GF**

STEAMED GREENS **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.