

LUNCH

12PM-5PM

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**

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

SMALL PLATES

ROASTED SQUASH SALAD 14 **V GF**

radicchio, kale & goat's cheese

TUNA NIÇOISE 16 **GF**

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

SUPER FOOD SALAD 14 **VE GF**

humous, avocado, quinoa, beetroot, seed mix

CHICKEN CAESAR SALAD 16

crispy bacon, boiled hens' eggs, anchovies, Parmesan dressing, croutons

BEEF TARTARE 16

olive purée, shallots, spicy sauce

BURRATA 15 **V**

heirloom tomato, grapefruit dressing

BIG PLATES

PAN-FRIED SALMON 22 **GF**

green asparagus, pea purée, lemon

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

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

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.