

DINNER 5PM-10PM

NIBBLES

EPI BREAD PALETTE 7 **V**

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

ART YARD HUMMUS 10 **V**

wood fired garlic bread

BEETROOT HUMMUS 8 **VE GF**

crudité vegetables

TRIO OF MALDON OYSTERS 15

mignonette, lemon

SALTED COD CROQUETTE 12

saffron aioli

TRUFFLE ARANCINI 12

truffle cream, wild mushroom

STARTERS

BEEF CARPACCIO 18 **GF**

balsamic truffle dressing, pecorino & tarragon cream,
crispy potato

BUTTERNUT SQUASH SOUP 12 **V GF**

pumpkin seeds, herb oil

BEETROOT CURED SALMON 18

salmon roe, dill cream, lemon pearls, capers

DINGLEY DELL FARM PORK TERRINE 15

brioche, apple, pistachio & blackcurrant jam

BEETROOT AND AVOCADO TARTARE 16 **VE GF**

ponzu dressing, crispy onion, radish, spicy avocado

BURRATA 15 **V**

heirloom tomato, grapefruit dressing

MAINS

O'SHEA'S OF BERMONDSEY SIRLOIN STEAK 34 **GF**

tagliata style, chimichurri, rocket & parmesan salad

ROSCOFF ONION TART TATIN 28 **VE**

plant-based burrata

FILLET OF SALMON 26 **GF**

grilled lemon, pea purée, Tenderstem broccoli

WOOD FIRED BUTTERFLIED SEA BASS 29 **GF**

caper & butter sauce, fine beans

CHICKEN BREAST CONFIT 25 **GF**

Corn-fed chicken, celeriac purée, roast gem, jus

BUTTERNUT SQUASH & GOATS' CHEESE GNOCCHI 25 **V**

smoked red pepper purée, crispy sage, cauliflower piccalilli

BRAISED OX CHEEK 28 **GF**

mashed potato, smoked bacon, chestnut mushrooms,
grelot onion, baby carrot

PAN SEARED BEEF TENDERLOIN 45

35 days dry aged fillet steak, fondant potato,
bone marrow & truffle sauce

SIDES

FRIES 7 **VE GF**

SWEET POTATO FRIES 8 **VE GF**

Cajun spices

POTATO MASH 8 **V GF**

TRUFFLE FRIES 9 **V**

parmesan, rosemary, truffle

ROCKET & PARMESAN 7 **V GF**

balsamic dressing

MIXED LEAF SALAD 6 **VE GF**

lemon dressing

TENDERSTEM BROCCOLI 7 **VE GF**

FINE BEANS 7 **V**

garlic butter

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.