



# BAR FOOD

5PM - 11PM

## NIBBLES

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### HARLEQUIN OLIVES | 5 **VE**

pitted Chalkidiki and Uslu olives, red peppers, garlic and a touch of chilli

### TRUFFLE AND PECORINO NUT MIX | 5

almonds, cashews, pecans, macadamia nuts, grated pecorino cheese, sea salt, truffle

### ROSE HARISSA NUT MIX | 5 **VE**

Cashews, almonds and peanuts roasted in our rich rose harissa

## SMALL PLATES

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### ARTYARD HUMMUS | 10 **V**

garlic bread

### TRIO OF MALDON OYSTERS | 15

mignonette & lemon

### BEETROOT HUMMUS | 10 **V**

crudité vegetables

### WILD MUSHROOM TRUFFLE

#### ARANCINI | 12

truffle cream, mushroom

### SALTED COD CROQUETTE | 12

saffron aioli

## ART PALETTES & PLATES

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### EPI BREAD PALETTE | 8 **V**

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

### BRITISH CHEESE PALETTE | 15 **V**

selection of British cheese, crackers, quince chutney, grapes

### CHARCUTERIE PLATE | 22

Saucisson Iberico, Wagyu bresaola, Iberico ham, gherkin

## BURGERS

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### THE BEEFY BURGER | 24

double beef patty, lettuce, tomato, crispy onion, melted cheese, mayonaise, brioche bun, fries

### ART YARD BEETROOT BURGER | 22 **VE**

chimichurri, lettuce, tomato, turmeric bun, fries

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**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.