

# DINNER

## 5PM-10PM

### NIBBLES

#### EPI BREAD PALETTE 7 **V**

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

#### ART YARD HUMMUS 10 **V**

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.