

### NIBBLES

**EPI BREAD PALETTE** 8 **V** tapenade, pesto, olive oil & balsamic, whipped salted butter

HARLEQUIN OLIVES <u>5</u> VE pitted Chalkidiki and Uslu olives, red peppers, garlic and a touch of chilli

ART YARD HUMMUS 10 V garlic bread

BEETROOT HUMMUS <u>8</u> VE crudité vegetables

## STARTERS

BUTTERNUT SQUASH SOUP 12 VE 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

### SALADS

**SUPER FOOD** <u>18</u> **VE GF** hummus, pomegranate, quinoa, sumac, avocado, seed mix, molasses dressing

**RARE TUNA NIÇOISE** <u>22</u> yellowfin tuna and anchovies, gem lettuce, fine beans, potato, soft boiled egg

CHICKEN CAESAR 22 soft boiled egg, gem lettuce, parmesan, bacon, anchovies, croutons



#### MAINS

**THE BEEFY BURGER** <u>24</u> 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

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

ROSCOFF ONION TART TATIN 28 VE plant-based burrata

FILLET OF SALMON <u>26</u> grilled lemon, pea purée, Tenderstem broccoli

WOOD FIRED BUTTERFLIED SEA BASS 29 GF caper & butter sauce, fine beans

**O'SHEA'S OF BERMONDSEY SIRLOIN STEAK** <u>34</u> **GF** tagliata style, chimichurri, rocket & parmesan salad

# SIDES

FRIES 7 VE GF SWEET POTATO FRIES 8 VE GF Cajun spices

V vegetarian VE vegan GF gluten-free

POTATO MASH 8 V GF

**TRUFFLE FRIES** <u>9</u> **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



Visit our Maker's Studio and watch our artist in residence at work. Find out more:

Banksidehotel.com/artyardstudio

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.