

LUNCH

12PM-5PM

NIBBLES

HARLEQUIN OLIVES | 5 VE

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

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

STARTERS

ASPARAGUS & BURFORD BROWN EGG 11 GF V

asparagus purée, grapefruit dressing, grapefruit crisps

CONFIT GLOBE ARTICHOKE 12 GF VE

artichoke crisp, red pepper, artichoke & truffle pesto

BEEF TARTARE 16 GF

Burford Brown cured egg yolk, olive purée, shallot ketchup, pomme allumette

🌱 BURRATA & HEIRLOOM TOMATO 15 GF V

micro cress, tomato crisp, pesto

CREATIVE SUSTAINABILITY

Our ethos is rooted in a fusion of sustainability and creativity, and our menus reflect our commitment to our planet. Through mindful sourcing and chef's creative use of every part of the ingredient, sustainability is woven into the fabric of each dish.

Our Maker's Studio is the embodiment of our commitment to creativity and art, visit and watch our artist in residence at work.

Find out more: [Banksidehotel.com/artyardstudio](https://banksidehotel.com/artyardstudio)

🌱 Sustainability hero - dishes that draw on traditional recipes evolved from food upcycling with a modern creative twist.

SALADS

SUPER FOOD 18 VE GF

hummus, pomegranate, quinoa, sumac, avocado, seed mix, molasses dressing

CORNISH CRAB 24

white crab meat, crab mayonnaise, Caesar dressing, parmesan, anchovies

RARE TUNA NIÇOISE 22

yellowfin tuna and anchovies, gem lettuce, fine beans, potato, soft boiled egg

CHICKEN CAESAR 22

Clarence Court soft boiled egg, gem lettuce, parmesan, bacon, anchovies, croutons

MAINS

O'SHEA'S ONGLET STEAK 32

shallot sauce, green salad, French fries

FILLET OF SCOTTISH SALMON 26 GF

pea purée, asparagus, grilled lemon

PAN-FRIED BREAM FILLET 28 GF

sauce Antiboise (tomato, olives, capers, olive oil)

BUTTERNUT SQUASH AND RICOTTA RAVIOLI 25 V

pistachio butter, crispy sage

TOMATO & SHALLOT TART TATIN 28 VE

plant-based burrata

THE BEEFY BURGER 24

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

ART YARD BEETROOT BURGER 22 VE

chimichurri, lettuce, tomato, turmeric bun, French fries

SIDES

FRENCH FRIES 7 VE GF

MIXED LEAF SALAD 6 VE GF

TOMATO & RED ONION SALAD 7 VE GF

lemon dressing

aged balsamic dressing

SWEET POTATO FRIES 8 VE GF

ROCKET & PARMESAN 7 V GF

TENDERSTEM BROCCOLI 7 VE GF

Cajun spices

balsamic dressing

olive oil

TRUFFLE FRIES 9 V

parmesan, rosemary, truffle

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.