

# 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

**CHERRY TOMATO ARANCINI** 12 **V**

tomato chutney

**SLOW-COOKED BEEF CROQUETTE** 12

tahini, garlic dressing

## 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)

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

### 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

**RED MULLET BOUILLABAISSSE** 15

fish soup, aioli, toast

**CORNISH CRAB** 16 **GF**

brown sauce, apple gel, rice cracker

**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

### MAINS

**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

**O'SHEA'S RIB EYE STEAK** 38 **GF**

280g 35-day dry-aged steak, béarnaise sauce, roasted garlic

**SLOW-ROASTED SHORT RIB FOR 2** 34 PER PERSON

12-hour slow-roasted grass-fed short rib, chermoula sauce

*Mixed leaf salad and French fries*

### SIDES

**FRENCH FRIES** 7 **VE GF**

**MIXED LEAF SALAD** 6 **VE GF**

**TOMATO & RED ONION SALAD** 7 **VE GF**

**SWEET POTATO FRIES** 8 **VE GF**

**ROCKET & PARMESAN** 7 **V GF**

**TENDERSTEM BROCCOLI** 7 **VE GF**

**TRUFFLE FRIES** 9 **V**

**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.