

NIBBLES

HARLEQUIN OLIVES | 5 VE

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

PITTED CUQUILLO NIÇOISE OLIVES | 5 VE

Small Spanish purple olives from Andalucia

TRUFFLE AND PECORINO NUT MIX | 5 V

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

ARTYARD HUMMUS | 10 V

garlic bread

CHERRY TOMATO ARANCINI | 12 V

tomato chutney

BEETROOT HUMMUS | 10 V

crudité vegetables

SLOW-COOKED BEEF

CROQUETTE | 12

tahini garlic dressing

ART PALETTES & PLATES

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

THE BEEFY BURGER | 24

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

ART YARD BEETROOT BURGER | 22 VE

chimichurri, lettuce, tomato, turmeric bun, fries

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.



BAR FOOD

5PM - 11PM