

# 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

**CRUDITÉ GARDEN** 11 **VE GF**

truffle dip

### STARTERS

**BUTTERNUT SQUASH VELOUTÉ** 11 **GF VE**

chestnut, vegan cream, butternut tuile

**BURRATA & HEIRLOOM TOMATO** 15 **GF V**

micro cress, tomato crisp

## 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.

### SALADS

**SUPER FOOD** 22 **VE GF**

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

**CORNISH CRAB** 26

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

**RARE TUNA NIÇOISE** 25

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

**CHICKEN CAESAR** 24

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

### MAINS

**SIRLOIN STEAK TAGLIATA & TRUFFLE DRESSING** 36 **GF**

dry-aged steak, rocket, chimichurri, parmesan

**FILLET OF SCOTTISH SALMON** 29 **GF**

pea purée, tenderstem broccoli, grilled lemon

**PLAICE & CHIPS** 27 **GF**

pea purée, grilled lemon, tartare sauce

**WILD MUSHROOM TORTELLINI** 21 **V**

wild mushrooms, truffle & artichoke pesto, feta cheese

**THE BEEFY BURGER** 24

beef patty, lettuce, tomato, crispy onion, Applewood cheddar, brioche bun

**ART YARD BEETROOT BURGER** 21 **VE**

chimichurri, lettuce, tomato, turmeric bun

**CORN FED BREADED CHICKEN BURGER** 22

lettuce, tomato, spicy mayo, brioche bun

### SIDES

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

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

Cajun spices

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

parmesan, rosemary, truffle

**MASH POTATOES** 6 **V GF**

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

lemon dressing

**STEAMED KALE** 6 **VE GF**

**DAUPHINOISE POTATOES** 8 **V GF**

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

olive oil

**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.