

NIBBLES

HARLEQUIN OLIVES | 5 VE

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

TRUFFLE AND PECORINO NUT MIX | 5

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

TRIO OF MALDON OYSTERS | 12

mignonette

CRUDITÉ GARDEN | 11 VE GF

truffle dip

CHICKEN SKEWERS | 12

peanut sauce, lime & coriander

SLOW-COOKED BEEF

CRQUETTE | 12

tahini, garlic dressing

SALT & PEPPER SQUID | 12

spicy mayo

WILD MUSHROOM TRUFFLE

ARANCINI | 11 V

truffle cream, mushroom

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

beef patty, lettuce, tomato, crispy onion, Applewood cheddar, brioche bun, topped with pulled ox cheek

ART YARD BEETROOT BURGER | 21 VE

chimichurri, lettuce, tomato, turmeric bun

FRENCH FRIES | 7 VE GF

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.