
SIP & SAVOUR

specially selected to pair with our seasonal dishes

WHITE WINES

by the glass

Langhe Arneis 2023,
Fratelli Barale, Piedmont, Italy
125ml £12 | 175ml £16

Eidos de Padrinan Albariño 2023,
Adega dos Eidos, Rias Baixas, Spain
125ml £11 | 175ml £15

Viognier 2023, Maison Bruyere & David,
Rhône, France
125ml £11 | 175ml £16

ART YARD DRINK AND DRIVE SPRITZ | £11

Alcohol Free Aperitivo, Soda, Lemonade

OUR BEE'S KNEES | £15

Bankside Honey Syrup,
East London Dry Gin, Lemon Juice

ENGLISH SPARKLING

Balfour Leslie's Reserve Brut
Kent, England NV
175ml | £12

RED WINES

by the glass

Fleurie Clos de la Roilette 2023,
Alain Coudert, Beaujolais, France
125ml £13 | 175ml £17

Langhe Nebbiolo 2023,
Andrea Oberto, Piedmont, Italy
125ml £13 | 175ml £17

Rasteau 'Les Coteaux' 2022, Domaines
des Escaravilles, Rhône, France
125ml £11 | 175ml £15

FOR THE TABLE

SOURDOUGH, PARSLEY & LEEK BUTTER **V** | £5

vegan parsley & leek butter available **VE**

STILL OR SPARKLING FILTERED WATER | £1

unlimited refill

SMALL PLATES

ROASTED CARROT, WHIPPED OAT CREAM WITH HARISSA GLAZE **VE GF** | £9

BURRATA, HERITAGE TOMATOES, ORZO WITH WILD GARLIC PESTO **V** | £13

SEARED SCALLOP, CAULIFLOWER PURÉE WITH HOUSE X.O SAUCE | £15

TUNA TARTARE, BLOOD ORANGE, CRÈME FRAÎCHE WITH SESAME CRACKER | £15

DUCK LIVER PARFAIT, GOOSEBERRY GEL, PICKLED ONIONS WITH BRIOCHE | £12

FRIED CHICKEN, RANCH SAUCE WITH WILDFLOWER HOT HONEY | £12

MAINS

SPRING PEA & MINT RISOTTO, ENGLISH ASPARAGUS WITH STRACCIATELLA **VE** | £21

TORTELLINI, CHANTERELLES, TRUFFLE SAUCE WITH SHAVED TRUFFLE **V** | £25

TORCHED SALMON, KETA, RADICCHIO WITH PARSLEY SAUCE **GF** | £26

PAN-FRIED COD, COURGETTE WITH RED PEPPER SAUCE **GF** | £26

CHICKEN BREAST, CRISPY PARMESAN POLENTA WITH TARRAGON CREAM SAUCE **GF** | £27

RUMP OF LAMB, BROAD BEANS, SALSA VERDE JUS WITH MINT YOGHURT **GF** | £27

SIRLOIN STEAK, SPINACH WITH PEPPERCORN SAUCE **GF** | £37 ADD A FRIED EGG | £2

SIDES

FRIES & HOUSE SPICE MIX **GF VE** | £7

plain or truffle also available

GREEN ASPARAGUS **GF V** | £6

with wild garlic hollandaise

TENDERSTEM BROCCOLI **GF VE** | £8

with almond purée

SWEET POTATO **GF V** | £7

with smoked chilli butter

CHARRED HISPI CABBAGE **V** | £6

with ranch dressing

MIXED LEAF SALAD **GF VE** | £6

with house dressing

HOUSE SAUCES AVAILABLE: HOT HONEY, GODDESS SAUCE, HOUSE HOT SAUCE, SEAWEED MAYO, COMEBACK SAUCE | £1

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 requirements or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.

ARTYARD
BAR & KITCHEN

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