

## FOR THE TABLE

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **V\*VE** | £6

MIXED OLIVES **GFVE** | £6

## SMALL PLATES

BURRATA, CHARRED FIGS, PROSCIUTTO CRUDO, SPICED HONEY WITH CANDIED WALNUTS **\*V** | £14

HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE, GF** | £9

CRISPY CALAMARI, LEMON WITH SAFFRON DIP **DF** | £12

CURED SEA TROUT, PICKLED BLACKBERRIES, BUTTERMILK DRESSING WITH RYE CRISPS | £9

FRIED CHICKEN BITES, RANCH SAUCE WITH BANKSIDE HOT HONEY | £12

CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF** | £11

## MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **V\*VE** | £22

PUMPKIN & RICOTTA RAVIOLI, CALABRIAN CHILLI SAUCE WITH CRISPY KALE **V** | £22

PAN-SEARED COD, SALSIFY, KETA, DILL AND CAPER BEURRE BLANC WITH BRONZE FENNEL **GF** | £26

SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVALO NERO **GF** | £26

GLAZED CHICKEN, TRUFFLED POLENTA, PICKLED GIROLLES WITH TARRAGON SAUCE **GF** | £28

SIRLOIN STEAK (200G), CAFÈ DE PARIS SAUCE WITH FRENCH FRIES **GF** | £34

## CLASSICS

ART YARD BURGER | £27

caramelised onions, cheddar, pickled cucumber, house aioli with French fries

MUSHROOM BURGER **VE** | £27

caramelised onions, mushroom, vegan Applewood cheddar, pickled cucumber, house aioli with French Fries

CHICKEN CLUB SANDWICH | £20

slaw, chipotle mayo, Applewood cheddar, house pickles, bacon, crisps

SCHNITZEL CAESAR SALAD | £24

breaded chicken, Caesar dressing, lettuce, croutons, onsen egg, radish

SUPERFOOD SALAD **VE GF** | £22

hummus, sweet potato, avocado, quinoa, pomegranate, cabbage, leaves & seeds

## SIDES

SEASONAL LEAVES **GFVE** | £6

with house dressing

CHARRED BROCCOLI **V GF** | £7

ranch labneh with puffed wild rice

ROASTED BABY POTATOES **V\*GF** | £7

dill sour cream with Belper Knolle

SAUTÉED GREENS **V GF** | £6

nutmeg cream with chopped chestnuts

FRENCH FRIES **V\*GF** | £7

plain | spiced | truffled

## DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE, GRIOTTINE CHERRIES WITH SALTED MILK ICE CREAM **V** | £10

CHESTNUT & VANILLA CHEESECAKE WITH PLUM JAM **V GF** | £10

TONKA BEAN PANNA COTTA, SPICED PEAR WITH FLAKED ALMONDS **VE GF** | £8

**V** vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free **\*GF** gluten-free on request **\*V** vegetarian on request **\*VE** vegan on request.

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.

@ARTYARDBANKSIDE