

MOTHER'S DAY BRUNCH

ONE MASTERPIECE + ARTIST'S DESSERT + FREE-FLOWING DRINKS £49.50PP

YOUR CHOICE OF FREE-FLOWING...

MIMOSAS

PROSECCO

NON-ALCOHOLIC SPARKLING WINE

BLOODY MARYS

CHOOSE FROM OUR MASTERPIECES

(ONE PER PERSON)

AVOCADO & BURRATA ON TOAST **V*VE**

sourdough, pickled onion with mixed seed.
Add egg +£2 | smoked salmon +£4

TURKISH EGGS **V**

garlic yoghurt, crispy chilli oil, mixed herbs with focaccia
Add chorizo +£4 | halloumi +£4

SUPERFOOD SALAD **VE**

beetroot hummus, sweet potato, avocado, quinoa, pomegranate,
cabbage with leaves & seeds.
Add halloumi +£4 | grilled chicken +£4 | smoked salmon +£4

SCHNITZEL CAESAR SALAD

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

CHICKEN CLUB SANDWICH

cabbage slaw, chipotle mayo, Applewood Cheddar,
house pickles, bacon, crisps

ART YARD BEEF BURGER

caramelised onions, cheddar, pickled cucumber with house aioli
Add fried egg +£2 | bacon +£2

MUSHROOM BURGER **VE**

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

ROYAL BENNIE

smoked salmon, hollandaise, Burford
Brown eggs, topped with caviar
served on an English muffin

BENEDICT BENNIE

cooked ham, hollandaise, Burford Brown eggs,
served on an English muffin

FLORENTINE BENNIE **V**

spinach, hollandaise, Burford Brown eggs, truffle,
served on an English muffin

ADD SIDES

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

plain or truffle also available

MIXED SALAD **GF VE** | £6

CHARRED BROCCOLI **GF V** | £7

ranch labneh with puffed wild rice

ARTIST'S DESSERT

Art Yard's special Baked Alaska is the latest food and art collaboration between our Artist-in-Residence, Amy Judd, and Chef Adam Takac.

BAKED ALASKA WITH RASPBERRY & HIBISCUS

elderflower meringue, edible flowers,
raspberry dust with bee pollen

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.