ART|YARD
BAR & KITCHEN

FOR THE TABLE

MIXED OLIVES VE GF | £6

EMMER SOURDOUGH, ONION & SAGE BUTTER **V *VE** | £6

OX CHEEK CROQUETTES, LINCOLNSHIRE POACHER WITH HOUSE BROWN SAUCE | £12

SMALL PLATES

BURRATA, BAKED GRAPES, AGED BALSAMIC, LEMON THYME OIL WITH PISTACHIO DUKKAH **V GF** | £14

HARISSA-GLAZED CARROTS, MISO LABNEH, GOLDEN RAISINS WITH CRISPY CHICKPEAS **V *VE GF** | £10

SCALLOP CARPACCIO, SEA BUCKTHORN DRESSING, SHAVED FENNEL, PHYSALIS WITH RED VEIN SORREL **GF DF** | £16

SAGANAKI PRAWNS, ANISE TOMATO SAUCE, BAKED FETA WITH CHERVIL & LEMON **GF** | £14

CRISPY PORK BELLY, CARAMELISED APPLE SAUCE WITH PICKLED KOHLRABI ***GF *DF** | £13

STEAK TARTARE, BAKED BEETROOT, PICKLED MUSTARD SEEDS, GRATED EGG WITH TOASTED BREAD ***GF DF** | £16

MAINS

DELICA PUMPKIN GNOCCHI, SPICED PUMPKIN SAUCE, WHIPPED RICOTTA WITH CRISPY KALE **V *VE** | £24

CRAB RAVIOLI, BISQUE SAUCE, MASCARPONE, CHIVE OIL WITH LEMON | £28

SLOW-COOKED STONE BASS, WHITE BEAN & CHORIZO RAGOUT WITH CAVOLO NERO **GF** | £28

CONFIT DUCK LEG, ORZO, PICKLED RED CABBAGE WITH ORANGE EMULSION | £30

GLAZED CHICKEN, SMOKED MASH WITH MUSHROOM & TARRAGON SAUCE **GF** | £28

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

CLASSICS

ART YARD BURGER | £27
caramelised onions, Gorgonzola, house pickles,
truffle mayo with French fries

MUSHROOM BURGER VE | £27
vegan patty, roasted mushroom, caramelised onion, garlic aioli, house pickles, vegan Applewood cheddar with French fries

CHICKEN BURGER | £25
iceberg, ranch dressing, breaded chicken strips, cheddar,
Calabrian chilli sauce, house pickles with French fries

SCHNITZEL CAESAR SALAD | £26
breaded chicken, Caesar dressing, lettuce, radish, croutons,
Parmesan with egg

GARDEN BOWL VE GF | £22
beetroot hummus, sweet potato, avocado, quinoa, pomegranate,
tomato and mixed leaves with seeds

add chicken +£5 | smoked salmon +£5 | halloumi +£4

SIDES

SEASONAL LEAVES VE GF | £6
with house dressing

TENDERSTEM BROCCOLI VE *GF | £7
sunflower seed tahini with crispy chilli oil

FRENCH FRIES VE *GF | £7
plain | spiced | truffled

DESSERTS

BITTER CHOCOLATE CRÉMEUX, CHANTILLY CREAM, CACAO CRUMBLE WITH MARASCA CHERRIES **V** | £10

CHESTNUT & VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V GF** | £10

TONKA BEAN PANNA COTTA, SPICED PEAR, GINGER CRUMB WITH FLAKED ALMONDS **V *VE *GF** | £10

ICE CREAM OR SORBET V VE | £4 PER SCOOP

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