

FOR THE TABLE

CIABATTA BREAD WITH HARISSA BUTTER **V *VE** | £6

MARINATED OLIVES **VE** | £6

SMALL PLATES

BURRATA, CHARRED PEACH, MINT OIL, RADISH, CHICORY WITH TOASTED SEEDS **V** | £14

HEIRLOOM TOMATOES, WHIPPED RICOTTA, GORDAL OLIVES WITH BASIL **V *VE** | £12

BAKED AUBERGINE, SMOKED TAHINI DRESSING, POMEGRANATE WITH MIXED HERBS **VE** | £11

CHARRED TIGER PRAWNS, LEMON EMULSION WITH RED PEPPER SALSA **DF GF** | £13

TUNA CRUDO, PICKLED CUCUMBER, JALAPEÑO, SESAME CHILLI OIL WITH MICRO CELERY **DF** | £14

STEAK TARTARE, BEEF SIRLOIN, PICKLED MUSTARD SEEDS, GUINDILLAS, PARMESAN WITH TOASTED BREAD ***GF *DF** | £16

MAINS

TOMATO GNOCCHI, CONFIT DATTERINO TOMATOES, FRIED BASIL WITH STRACCIATELLA **V** | £24

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

POACHED COD, HARICOT BEANS, SPINACH, BEURRE BLANC WITH CHORIZO | £27

SLOW-COOKED SALMON, ASPARAGUS, PEAS, SHAVED FENNEL WITH SALMON KETA **GF** | £28

GLAZED CHICKEN, CRISPY PARMESAN POLENTA, LEMON SAUCE WITH SAUTEED MUSHROOMS **GF** | £28

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

CLASSICS

ARTYARD BURGER | £27

caramelised onions, cheddar, house pickles, dijonnaise with French fries

MUSHROOM BURGER **VE** | £26

vegan patty, roasted mushroom, caramelised onion, garlic aioli, house pickles, cheddar with French fries

CHICKEN CLUB SANDWICH | £20

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

SCHNITZEL CAESAR SALAD | £24

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

SUPERFOOD SALAD **VE GF** | £22

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

SIDES

SEASONAL LEAVES **GF VE** | £6

with house dressing

ROASTED COURGETTE **GF V *VE** | £7

ricotta, oregano with hazelnuts

TENDERSTEM BROCCOLI **GF V *VE** | £7

ranch labneh with crispy chickpeas

CHARRED SWEET POTATO **VE** | £7

salsa verde with crispy onions

FRENCH FRIES ***GF VE** | £7

plain | spiced | truffled

DESSERTS

BITTER CHOCOLATE CREMEUX, VANILLA ICE CREAM, OLIVE OIL WITH PUFFED QUINOA **V** | £10

MACERATED STRAWBERRIES, CREAM CHEESE, FIOR DI LATTE ICE CREAM, MINT WITH HONEYCOMB **V *VE** | £12

PISTACHIO TIRAMISU **V** | £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 ***V** vegetarian 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