

DINNER

5PM-10PM

NIBBLES & SMALL PLATES

EPI BREAD PALETTE 7 V

tapenade, pesto, olive oil & balsamic, whipped salted butter

TRIO OF ROCK OYSTERS 12

mignonette

ART YARD HUMMUS 10 V

garlic bread

CRUDITÉ GARDEN 11 VE GF

truffle dip

WILD MUSHROOM ARANCINI 11 V

parmesan & truffle cream

S SLOW-COOKED BEEF CROQUETTE 12

tahini, garlic dressing

SALT & PEPPER SQUID 12

spicy mayo, chili, coriander

CREATIVE SUSTAINABILITY

Our ethos is rooted in a fusion of sustainability and creativity, and our menus reflect our commitment to our planet. Through mindful sourcing and chef's creative use of every part of the ingredient, sustainability is woven into the fabric of each dish.

Our Maker's Studio is the embodiment of our commitment to creativity and art, visit and watch our artist in residence at work.

Find out more: [Banksidehotel.com/artyardstudio](https://banksidehotel.com/artyardstudio)

S Sustainability hero - dishes that draw on traditional recipes evolved from food upcycling with a modern creative twist.

STARTERS

CHICKEN LIVER PARFAIT 12

toasted brioche, crispy onions, tomato chutney

S BUTTERNUT SQUASH VELOUTÉ 11 GF VE

chestnut, vegan cream, butternut tuile

BEETROOT GRAVADLAX 17 GF

cured salmon, pickled beetroot, balsamic pearls, crispy capers & blinis

TUNA TARTARE & CAVIAR 19 GF

avocado, soy & ginger dressing, crispy onion

BEEF TARTARE 21 GF

Burford Brown cured egg yolk, olive purée, shallot ketchup, pomme allumette

S BURRATA & HEIRLOOM TOMATO 15 GF V

micro cress, tomato crisp

MAINS

S PAN SEARED FILLET OF COD 26 GF

saffron potatoes, braised fennel, aioli & fish bouillabaisse

CORNISH LAMB CUTLETS 31 GF

chermoula, aubergine purée, tomato and olive jus

S PEARL BARLEY & BEETROOT RISOTTO 24 VE

stracciatella, walnuts, balsamic

SQUID INK LINGUINE 28

king prawn, squid, clams, mussels

OX CHEEK BOURGUIGNON 25

mash potatoes, smoked bacon, mushrooms, carrots

SIRLOIN STEAK TAGLIATA & TRUFFLE 36 GF

dry-aged steak, rocket, chimichurri, parmesan

WILD MUSHROOM TORTELLINI 21 V

wild mushrooms, truffle, artichoke pesto

SLOW-ROASTED SHORT RIB FOR 2 41 PER PERSON

12-hour slow-roasted grass-fed short rib, chermoula sauce

Mixed leaf salad and French fries

SIDES

FRENCH FRIES 7 VE GF

MASH POTATOES 6 V GF

DAUPHINOISE POTATOES 8 V GF

SWEET POTATO FRIES 8 VE GF

Cajun spices

MIXED LEAF SALAD 6 VE GF

lemon dressing

TENDERSTEM BROCCOLI 7 VE GF

olive oil

TRUFFLE FRIES 9 V

parmesan, rosemary, truffle

STEAMED KALE 6 VE GF

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