

LUNCH

12PM-5PM

NIBBLES

HARLEQUIN OLIVES 5 **VE**

pitted Chalkidiki and Uslu olives, red peppers, garlic and a touch of chilli

EPI BREAD PALETTE 7 **V**

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

ART YARD HUMMUS 10 **V**

garlic bread

CRUDITÉ GARDEN 11 **VE GF**

truffle dip

STARTERS

BUTTERNUT SQUASH VELOUTÉ 11 **GF VE**

chestnut, vegan cream, butternut tuile

BURRATA & HEIRLOOM TOMATO 15 **GF V**

micro cress, tomato crisp

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.

SALADS

SUPER FOOD 22 **VE GF**

hummus, pomegranate, quinoa, sumac, avocado, seed mix, molasses dressing

CORNISH CRAB 26

white crab meat, crab mayonnaise, Caesar dressing, parmesan, anchovies

RARE TUNA NIÇOISE 25

yellowfin tuna and anchovies, gem lettuce, fine beans, potato, soft boiled egg

CHICKEN CAESAR 24

Clarence Court soft boiled egg, gem lettuce, parmesan, bacon, anchovies, croutons

MAINS

SIRLOIN STEAK TAGLIATA & TRUFFLE DRESSING 36 **GF**

dry-aged steak, rocket, chimichurri, parmesan

FILLET OF SCOTTISH SALMON 29 **GF**

pea purée, tenderstem broccoli, grilled lemon

PLAICE & CHIPS 27 **GF**

pea purée, grilled lemon, tartare sauce

WILD MUSHROOM TORTELLINI 21 **V**

wild mushrooms, truffle & artichoke pesto, feta cheese

THE BEEFY BURGER 24

beef patty, lettuce, tomato, crispy onion, Applewood cheddar, brioche bun

ART YARD BEETROOT BURGER 21 **VE**

chimichurri, lettuce, tomato, turmeric bun

CORN FED BREADED CHICKEN BURGER 22

lettuce, tomato, spicy mayo, brioche bun

SIDES

FRENCH FRIES 7 **VE GF**

SWEET POTATO FRIES 8 **VE GF**

Cajun spices

TRUFFLE FRIES 9 **V**

parmesan, rosemary, truffle

MASH POTATOES 6 **V GF**

MIXED LEAF SALAD 6 **VE GF**

lemon dressing

STEAMED KALE 6 **VE GF**

DAUPHINOISE POTATOES 8 **V GF**

TENDERSTEM BROCCOLI 7 **VE GF**

olive oil

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.