

Arts

LUNCH

Soup of the Day (Ve)	5.5
Sourdough with Olive Oil (V)	3.5
Italian Olives (V)	3.0
PLATES	
FISH PLATE	9.0
Shell-on Atlantic Prawns, Gin Cured Salmon, Smoked Mackerel Pate & Gooseberry Relish	
MEDITERRANEAN PLATE	9.0
Art's Merguez sausage or Halloumi, Bulgar Wheat, Labneh, Harrissa, Dukkah & Flatbread	
ANTIPASTI PLATE	9.5
English Charcuterie, Marinated Aubergine, Semi Dry Tomatoes & Mixed Olives	
SANDWICHES	
Pulled Beef Brisket, Yorkshire Asparagus, Pickled Mustard Seed & Sourdough	7.5
Goats' Cheese, Heritage Tomato, Black Olive, Rocket & Homemade Focaccia (V)	7.0
Charred Avocado, Ocopa, Purple Potato, Peanut & Homemade Flatbread (Ve)	7.0
<i>Add a cup of soup for 2.0</i>	
SALADS	
Heritage Tomato, English Buffalo Mozzarella & Basil (GF)	7.5
Halloumi, Chargrilled Courgette, Chilli & Mint (V / GF)	7.5
Bermondsey Sobrasada, Heritage Potato & Poached Free Range Egg (GF)	8.5
MAINS	
Beer Battered Haddock, Twice Cooked Chips, Mushy Peas & Tartare Sauce	10.5
Fresh Pappardelle with Courgette, Mint, Chilli & Ricotta (V)	9.5
Pie of the Day (<i>ask your server for details</i>)	9.5
SIDES	
Twice Cooked Chips / Seasonal Greens With Sesame, Chilli & Ginger / Purple Potatoes With Summer Savoury & Shallot Butter / Heritage Carrots With Almond & Orange / Creamed Mash / Dressed Leaves	All 3.5