

## NIBBLES

---

Breads with olive oil and balsamic vinegar  
**£4.50**

Olives  
**£5.50**

Salt beef and gherkin croquettes, parsley and mustard  
**£7.00**

Cured meat board, toast and pickles  
**£6.50**

3 Vegetarian dips with toasted pitta  
**£6.00**

## SMALL PLATES

---

Taramasalata, radishes and flatbread  
**£6.00**

Burrata, caponata, capers and basil  
**£8.00**

Raw and grilled courgettes, mint and lemon  
**£6.00**

Fried squid, fried orange and lemon slices  
**£6.50**

Pulled pork terrine, fennel and apple salad  
**£6.50**

Potato and truffle Scotch egg  
**£6.50**



## SHARING PLATES

DISHES ARE SMALL AND DESIGNED TO SHARE, WE RECOMMEND THREE PLATES PER PERSON, HOWEVER PLEASE FEEL FREE TO ASK YOUR WAITER FOR ADVICE.

## LARGER PLATES

---

Pan fried hake, paprika hollandaise, tenderstem broccoli and lemon  
**£15.00**

Lamb and cumin kofte, tomato and cucumber salad, flatbread and tzatziki  
**£15.00**

Pumpkin gnocchi, sage, walnuts and Pecorino  
**£13.00**

Sliced flank steak, shitake mushrooms, garlic and horseradish  
**£15.00**

Flamed mackerel, burnt cucumber, potato and dill salad  
**£15.00**

Freekeh, roasted cauliflower, chickpeas, spinach, tahini and cranberries  
**£13.00**

## SIDE DISHES

---

Sweet potato fries dusted with cayenne pepper  
**£4.00**

Baked cream corn  
**£4.00**

Zucchini fries  
**£4.00**

Steamed baby bok choy  
**£4.00**

## SALADS

---

Kale Caesar salad, kale, parmesan, croutons  
**£6.50**

Freekeh, roasted cauliflower, chickpeas, spinach, cranberries and tahini  
**£6.50**

Fattoush salad, cos lettuce, cucumber, tomato, radishes and pitta croutons  
**£6.50**

Quinoa, tenderstem broccoli, green beans, spinach and sugar snaps and seeds  
**£6.50**

Beetroot and squash, chard, walnuts, nigella seeds and feta  
**£6.50**

## DESSERTS

---

Apple tart tatin, cinnamon ice cream  
**£6.00**

Paris-Brest (hazelnut cream, choux pastry)  
**£6.00**

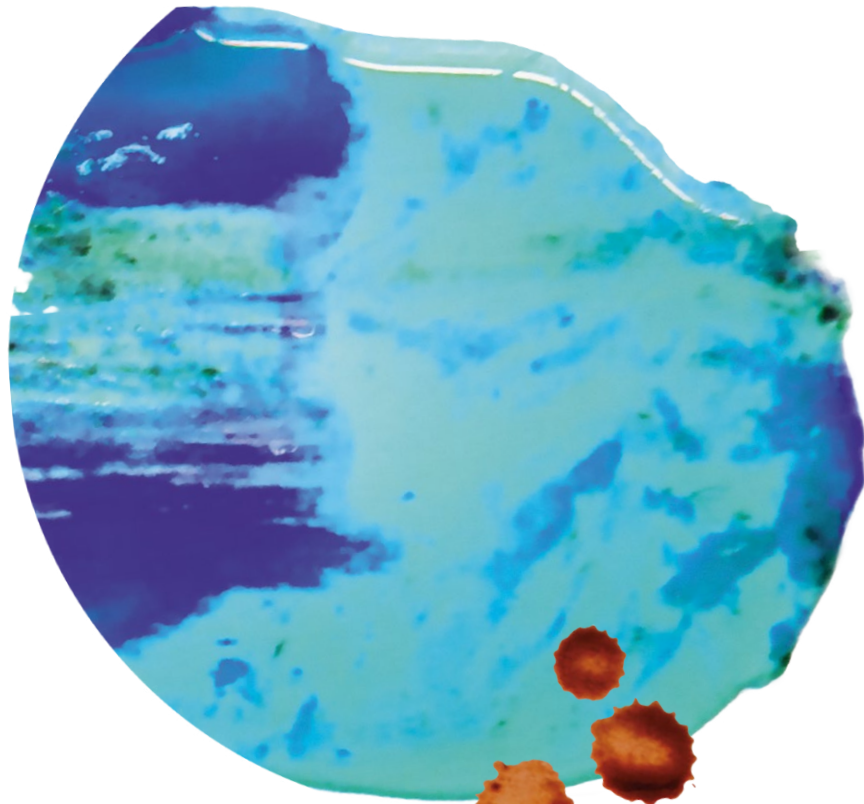
Black forest chocolate tart  
**£6.00**

Sticky toffee cheesecake (GF)  
**£6.00**

OUR MENU AT ART STREET KITCHEN FOCUSES ON THE FINEST SEASONAL PRODUCE, INSPIRED BY THE FLAVOURS OF EUROPEAN CUISINE. [WWW.ARTSTKITCHEN.CO.UK](http://WWW.ARTSTKITCHEN.CO.UK)

**ART ST.**  
KITCHEN

Please note that some of our dishes may contain allergens. For further information please ask your waiter.



DINNER

