

ARTBAR

AND LOUNGE

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Available from 12noon to 9pm (10pm Friday & Saturday)

ARTBAR FOOD

NOCCELLARA DE BELICE OLIVES	4
HOMEMADE HUMMUS with flatbread	5.5
SCOTCHED QUAIL'S EGG with homemade brown sauce	5 / 9
WILD MUSHROOM ARANCINI with tarragon mayonnaise	5.5
CRAB, SWEETCORN AND SPRING ONION FRITTER with garlic and herb dressing	8.5
CRISPY BUTTERMILK CHICKEN WINGS with barbecue sauce	7.5
CHICKEN LIVER PARFAIT with bacon, red onion and sourdough toast	8
JERUSALEM ARTICHOKE SOUP with wild mushrooms and truffle cream	7
CHICORY TART with pear and hazelnut salad and deep fried Bath Blue cheese	8.5
BUTTERNUT SQUASH with roasted onions, chestnuts, kale, taleggio and rosemary butter	15
ALMOND-CRUSTED BREAST OF CHICKEN with roasted celeriac, spinach and potato rösti	20

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AGED ANGUS BURGER with dill pickles, gem lettuce and Monterey Jack cheese in a brioche bun with triple-cooked chips	15
BEER-BATTERED HADDOCK with crushed peas, 'pea' tartare and triple-cooked chips	16
DARK CHOCOLATE GANACHE with salted caramel popcorn and banana ice cream	9
COCONUT PANNA COTTA with passion fruit syrup and mango sorbet	8
BRITISH CHEESES Golden Cross, Cornish brie and Cropwell Bishop stilton	9

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TEA & COFFEE

OUR TEA SELECTION

3

ASSAM ENGLISH BREAKFAST

BLACKCURRANT AND HIBISCUS

DARJEELING 2ND FLUSH

EARL GREY

FRESH MINT

GREEN TEA

JASMINE PEARLS

CHAI

WHITE PEONY

LAPSANG SOUCHONG

PEPPERMINT LEAF

ROOIBOS

OUR COFFEE SELECTION

AMERICANO 3.5

CAPPUCCINO 3.5

LATTE 3.5

FLAT WHITE 3.5

ESPRESSO 2.5

DOUBLE ESPRESSO 3

MACCHIATO 3.5

MOCHA 3.5

HOT CHOCOLATE 3.5