

THE ARTHOUSE

EVENING PLATES

We recommend 3-4 plates per person depending on hunger and temptation.
Plate prices reflect ingredient costs not size.

We send each plate as they're ready.

PLANT

Mushroom Ravigote Focaccia (VG) / 7
Salt and herb focaccia, confit garlic mushrooms, ravigote sauce.

Patatas Bravas (V)(VGOP)(GF) / 5
Crispy new season potatoes, salsa brava, confit garlic aioli.
We can change to plant-based confit garlic aioli if you'd prefer (VG).

Spicy Mushroom & Sweet Potato Tacos (VG)(GF) / 7
Mushrooms, sweet potato, chipotle cashew crema, pureed avocado, pico de gallo, shredded lettuce.

Aloo Tikki Chaat (VG)(GF) / 7
Potato chaat, plant-based tandoori yoghurt, crispy chick peas.

Mushroom Pate (VG) / 7
Shitake and chestnut pate, unami glaze, crispy onions, grilled sourdough.

DAIRY

Rarebit Flatbread (V) / 6
Fermented potato flatbread, rarebit sauce, beer braised onions.

Whipped Feta & Sweet Potato Bake / 7
Sweet potato, whipped feta, spinach, crispy chickpeas, chilli oil.

Cheddar & Leek Croquettes (V) / 8
Served with hollandaise sauce (Serving of 3).

Honey Glazed Halloumi Nuggets (V)(GF) / 5

Achari Paneer Tikka Skewers (V)(GF) / 9
Grilled paneer, confit piquillo peppers, achari masala tikka marinade, palak (spinach) chutney (Serving of 2).

LAND

Beef Ragù & Parmesan Polenta Fondant (GF) / 8.5
Slow cooked beef shin ragù, parmesan and polenta fondant, basil oil.

Currywurst Sausage / 6
Bratwurst sausage, curry sauce, beer braised onions, coriander (Serving of 2).

Mojo Rump Steak (GF) / 12
Reverse seared 6oz rump steak, jalapenos, mojo verde. Served pink or well if requested.

Buttermilk Fried Poussin / 9
Buttermilk fried corn-fed poussin, bread and butter pickles, barbeque aioli (1/2 bird).

SEA

Nduja Butter Prawns (GF) / 9
Tails on king prawns, nduja butter sauce, samphire.

Sea Bream Tacos (GF) / 8.5
Flaked bream, pico de galo, summer cabbage slaw, jalapeno crema (Serving of 2).

Cod with Beer Battered Puffs / 10
Pan seared cod, beer batter puffs, pea and wild garlic ketchup, tartar sauce.

(V) Vegetarian (VG) Plant Based / Vegan (GF) Gluten Free Ingredients (N) Contains Nuts. Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish. Please let us know if you have any allergies.

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DESSERT POTS & AFTER DINNER DRINKS

Our small pots provide an end of meal treat
or treats we don't judge.

DESSERT POTS

Poached Pear (V)(GF) / 4.5

Served with salted caramel sauce & Chantilly cream.

Pistachio & Chocolate Mousse (V)(N)(GF) / 4.5

Pistachio butter, chocolate mousse, pistachio crumb.

Eton Mess (V)(GF) / 4.5

Meringue, strawberry compote, Chantilly cream.

Peach Melba (VG)(N)(GF) / 4.5

Plant-based ice cream and whipped cream, peaches, raspberry compote, toasted almonds.

AFTER DINNER DRINKS

Affogato (V)(GF) / 5.5

Ice cream, chocolate sauce, caramel sauce, espresso.

Baileys Affogato (V)(GF) / 8.5

Ice cream, chocolate sauce, caramel sauce, baileys, espresso.

Tea / 3

Choose from English Breakfast, Decaf English Breakfast, Supreme Earl Grey, Honeydew Green Tea, Peppermint.
Can be served with warm or cold milk or oat milk.

Espresso / 2.8

Americano / 3.2

Can be served with warm or cold milk or oat milk.

Irish Coffee / 7

Baileys / 5

Cointreau / 5

Limoncello / 5.5

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