

Arts

BRUNCH

Saturday - Sunday 10am - 3pm

BRUNCH

Arts Breakfast	9.5
Sykes House Farm Cumberland sausages, char-grilled smoked streaky bacon, roast field mushroom, baked beans, fried duck egg/grilled, homemade bread	
Eggs Royale	8.0
Toasted brioche muffin, poached hen's egg, baby spinach, hollandaise sauce with: - grilled bacon - smoked salmon - field mushroom (V)	
Avocado On Toast	6.5
Crushed avocado, spring onion, lemon & black pepper with cream cheese on toasted homemade granary bread (V)	
Arts Spanish Omlette	8.0
Three egg omelette with potato, spinach, cheddar cheese, spring onion (V) (GF)	
Chorizo Hash	6.5
Chorizo, smoked bacon & new potato hash with spinach & poached hens egg	

EXTRAS

Smoked streaky bacon	1.5
Cumberland sausage	1.5
Hash brown	1.5
Lishman's black pudding	1.5
Char grilled plum tomatoes	1.5
Toasted granary bread	1.5

BRUNCH COCKTAILS

Garibaldi	6.0
Martini Riserva served with fluffy freshly squeezed orange juice	
Valpino	6.0
Martini Riserva & Ambrato with fluffy freshly squeezed grapefruit juice	
Bloody Mary	7.5
Horseradish infused vodka, tomato juice & spice	
Bloody Maria	7.5
El Jimador Reposado Tequila, tomato juice & spices	
Red Snapper	7.5
Bombay Sapphire Gin, tomato juice & spices	

Arts

LUNCH

Monday - Saturday 12pm - 5pm

LUNCH PLATES

All served with granary bread, red cabbage coleslaw & dressed leaves.

Fish Plate	8.0
Scottish smoked salmon, prawn & dill Marie Rose, Thai fishcake, smoked trout & potato salad, tartar sauce	
Yorkshire Plate	7.5
Local pork pie, Yorkshire blue cheese, mature cheddar, gammon, red onion chutney & pickles.	
Eastern Plate (VE)	6.5
Red lentil & butter bean dhal, pakoras, coconut raita, lime pickle, lemon & coriander humus	
Mediterranean Plate	8.0
Chorizo, potato & calamari, marinated olives, Parma ham, halloumi & charred aubergine	

SANDWICHES, SOUPS & SALADS

Served on either homemade granary bread, gluten free bread, ciabatta or tortilla wrap

Char grilled chicken, bacon & avocado, pesto mayonnaise & rocket	7.5
Halloumi, roasted red pepper, babaganoush & baby leaf salad (V)	6.0
Smoked salmon, cucumber, dill crème fraiche & capers, dressed leaves	6.5
Add a cup of soup or small fries for £2.00	
Roast squash, spiced tofu (VE) or torched goats cheese (V) toasted pine nuts, beetroot salad (GF)	7.0
Soup of the day with homemade granary bread (VE) (*)	5.75
Courgette, cumin & spelt fritters, dressed leaves & toasted cashews (VE)	6.5

MAINS

Mediterranean style beef stiffado stew with red wine, peppers, olives, tomatoes & soft herbs, herb mash (GF)	9.5
Roast chicken leg, thyme & garlic roasted new potatoes, chasseur sauce (GF)	9.0
Smoked haddock crumble, minted garden peas, homemade granary bread	8.5
Cumberland sausages, parsley & mustard mash, onion gravy	8.5
Tomato & Mediterranean vegetable pappardelle, parmesan crumb, pisto dressing (V) (*)	7.5
Beer battered haddock, chunky chips & minted garden peas	8.5
Spiced mixed bean burger with lettuce, tomato, tomato relish, cheddar cheese & American style mustard in a toasted brioche bun (V) (*)	8.0
Arts handmade beef burger, tomato relish, bacon cheddar cheese & American style mustard in a toasted brioche bun (*)	8.5

SIDES

All 3.5

Hand cut chips or French fries with aioli | Rocket & parmesan salad | Roast broccoli with chilli & cumin | Garlic & herb roasted new potatoes | Sweet potato fries with aioli

Arts

A LA CARTE

Monday - Saturday 5pm - 10pm

SNACKS

Root vegetable crisps, wasabi peas & peanuts (VE) (GF)	3.0
Mixed olives (VE) (GF)	3.0
Homemade granary bread, Wharfe Valley rapeseed oil, balsamic reduction & mixed olives (VE)	4.5

STARTERS

Sweet potato & chilli soup, toasted almonds, onion seeds, coriander oil with homemade granary bread (VE) (*)	5.95
Miso charred aubergine, tahini mayonnaise, pickle kohlrabi & dukkah (VE)	5.5
Mussels with homemade granary bread (*)	6.5
Thai fishcake, sweet chilli jam & dressed rocket	6.5
Whipped goats cheese & black truffle oil mousse, marinated globe artichokes, Jerusalem artichoke crisps, olive jam (V)	5.95
Roasted butternut & fennel tart, rocket, walnut & gorgonzola (V)	5.95
Courgette, cumin & spelt fritters, dressed leaves & toasted cashews (VE)	6.5
Smoked duck, caramalised pears, chestnuts & balsamic	6.5
Pork & ham hock terrine, beetroot & dill salad, sweet & sour beetroot puree, ciabatta croutes (*)	6.0

MAINS

Mediterranean style beef stiffado stew with red wine, peppers, olives, tomatoes & soft herbs, braised root vegetables & fennel (GF)	17.95
Baked salmon fillet, creamed leeks & cabbage, roast celeriac, lemon & thyme dressing (GF)	13.95
Curry roasted carrots, mint glazed tofu, carrot puree, chickpeas & spinach, mint emulsion (VE) (GF)	12.95
Tomato & Mediterranean vegetable pappardelle pasta parmesan crumb, pisto (V) (*)	6.25 12.95
Pan seared chicken breast, leg croquette, fried smoked bacon, peas, artichokes & mushroom ketchup	14.95
Char grilled 8oz rib eye steak, pepper sauce, hand cut chips, mushroom & tomato (GF)	19.95
Lamb shank, mixed bean & smoked paprika ragù & mint yoghurt (GF)	16.95
Wild mushroom & truffled cauliflower risotto, pickled artichoke hearts, kale, poached duck egg (V) (GF)	12.95
Beer battered haddock fillet, hand cut chips, tartar sauce & crushed minted peas	14.0

DESSERTS

Selection of cheeses with crackers & homemade chutney (V) (*)	7.5
Almond milk panna cotta, almond brittle, winter berries & mint (VE)(GF)	5.95
Winter berry Eton mess, ginger crumb (V) (*)	5.95
Double chocolate & cherry brownie, salted chocolate ice cream & black cherry compote (V) (GF)	6.5
Sticky toffee pudding, toffee sauce & vanilla ice cream (V)	5.95
Vanilla & blood orange cheesecake, milk chocolate cream (V)	5.5
Mixed fruit crumble, toasted muesli, vanilla & caramel ice cream (VE)	5.5

SIDES

Hand cut chips or French fries with aioli | Rocket & parmesan salad | Roast broccoli with chilli & cumin | Garlic & herb roasted new potatoes | Sweet potato fries with aioli

All 3.5

Arts

WINE

WHITE

	175ml	250ml	Bottle
JUICY FRUIT DRIVEN RIPE			
Molino Del Sol Airen (Spain) — Floral & citrus aromas with a crisp, fresh palate	4.55	6.05	16.5
Carlotta Catarratto (Sicily) — Aromatics of tropical fruits with a hint of fennel	4.80	6.45	17.5
Pacifico Sur Chardonnay (Chile) — Unoaked with notes of mango & pineapple	5.10	7.35	20.5
Croix Salans Viognier (France) — Floral aromas with nuances of peach & mandarin	-	-	23.0

DRY | HERBACEOUS | AROMATIC

Castillo Ladera Sauvignon/Airen (Spain) — Gooseberry & stone fruits with mineral characters	5.25	7.40	21.0
Makutu Sauvignon Blanc (New Zealand) — Intensely aromatic with flavours of passionfruit	-	-	28.0

DRY | DELICATE | SUBTLE

Brume Di Monte Pinot Grigio (Italy) — A delicious young, fresh & zesty pinot grigio	5.35	7.45	21.5
Luis Alegre Rioja Blanco (Spain) — Crisp lemon fruit with an aroma of light apricot	-	-	24.0

ROSE

Molino Del Sol Tempranillo Rose (Spain) — Lashings of red summer fruits with a hint of vanilla	4.80	6.45	17.5
Ancora Chiaretto Rose (Italy) — Dry style with juicy plum & cherry aromas	5.10	7.35	20.5

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WINE

REDS

LIGHT | FRUITY

	175ml	250ml	Bottle
Molino Del Sol Tempranillo (Spain) _____ A wonderful fruity red with a silky smooth finish	4.55	6.05	16.5
Calusari Pinot Noir (Romania) _____ Generous, autumnal soft red fruit flavours	5.35	7.70	22.0
Il Fortino Chianti DOCG (Italy) _____ Light & bright, abundant sweet & sour cherry fruit	-	-	25.0

SPICY | PEPPERY | WARMING

The Last Stand Shiraz (Australia) _____ Packed with rich & spicy dark berry fruit	5.35	7.70	22.0
Listening Station Malbec (Australia) _____ Darkly appealing, ripe mulberry fruit & chocolate	5.40	7.75	22.5
False Bay Pinotage (South Africa) _____ Juicy strawberry compote with dry earthy tones	-	-	23.0

MEDIUM | FULL BODIED

Allamanda Sangiovese (Italy) _____ Red berry & damson fruit, subtle & rounded	4.80	6.45	17.5
Helter Skelter Merlot (USA) _____ Dark, plummy Merlot, robust & juicy	5.60	7.95	23.0
Bodegas Luis Alegre Rioja Koden (Spain) _____ Aromas of raspberries & cherries, with strong tannins	-	-	27.0

CHAMPAGNE & SPARKLING WINE

Lunetta Prosecco Spumante (20cl) _____ Refreshing & dry with fresh fruit flavours	-	-	9.0
Castelli, Prosecco _____ Extra dry, fresh & clean	-	-	25.0
Charles Chevalier Brut D'Honneur NV, Champagne _____ Young, lively fruit flavours	-	-	35.0
Pol Roger White Foil NV _____ Full-bodied, rich & well flavoured	-	-	55.0

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DRINKS

COCKTAILS

Negroni	7.5
Martini Bitter, Bombay Sapphire, Martini Rubino served over ice	
Mojito	8.0
Bacardi Carta Blanca, lime, mint & sugar topped with soda over crushed ice	
Old Fashioned	8.0
Woodford Reserve, sugar & angostura bitters, served with an orange twist	
Espresso Martini	8.0
Grey Goose vodka, Kahlua & freshly-pulled espresso coffee	
Arts Bloody Mary	8.0
The perfect pick-me-up, tomato juice, fresh horseradish infused vodka, Cayenne pepper, celery bitters, Worcestershire sauce	

HIGH BALLS

Dewers High Ball	7.5
Dewers Scotch served with Fentimans Ginger Ale	
Slane High Ball	8.0
Slane Irish Whisky served with Franklin & Sons Rhubarb Tonic	
Jack Rye High Ball	8.0
Jack Daniels Rye served with Appletiser	

GIN & TWIST

Bosford Pink Gin	7.5
50 ml Bosford Pink Gin, Fever Tree Tonic, Strawberries & Raspberries	
Portobello Road	8.0
50 ml Portobello Road, Fever Tree Tonic, Grapefruit wedge	
Hendrick's	8.0
50 ml Hendrick's, Fever Tree Tonic, Cucumber	
Star of Bombay	7.5
50 ml Star of Bombay, Fever Tree Tonic, Orange Slice	
Tanqueray	8.0
50 ml Tanqueray, Fever Tree Tonic, Lime wedge	
Bombay Sapphire	8.0
50 ml Bombay Sapphire, Fever Tree Tonic, Lemon wedge	

BEER

DRAUGHT

Guest Ale	2.3 4.5 Various %
Cruzcampo	2.3 4.5 4.8%

BOTTLED

Flying Dog, Snake Dog	6.5 7.0%	Guinness Surger	4.1 4.1%
Flying Dog, Bloodline	5.2 4.5%	Sol	3.9 4.5%
Stone, Ripper	4.6 5.7%	Orchard Pig Truffler	4.8 6.0%
Stone, Go To IPA	4.4 4.8%	Apple Rekorderlig	4.5 4.5%
Ilkley, Lotus IPA	4.7 5.9%	Mango & Raspberry Rekorderlig	4.5 4.0%
Ilkley, Alpha Beta	4.5 4.5%	Strawberry & Lime Rekorderlig	4.5 4.0%
Erdinger Weisse	4.5 5.3%	Peroni Gluten Free	4.0 5.1%
Camden Hells	4.2 4.6%	Veltins Alcohol Free	3.0 <0.5%
Duvel	4.5 8.5%		

Arts

HOT & COLD DRINKS

HOT DRINKS

Add a shot of vanilla, caramel or hazelnut syrup to your coffee for an extra 30p
All our teas, coffees, hot chocolate & sugar are fair-trade

Espresso	2.5
Macchiato	2.75
Cortado	2.75
Americano	2.5
Cappuccinno	2.75
Latte	2.75
Mocha	3.0
Earl Grey, English breakfast	2.0
Peppermint, green tea & a selection of fruit flavours	2.5
Hot Chocolate	3.0

ICED DRINKS

Iced Coffee	3.0
Iced Mocha	3.0
Iced Chocolate	3.0

SOFT DRINKS

Orange Juice	3.5
Juices-Cranberry/Orange/Apple/Pineapple	2.75
San Pellegrino sparkling blood orange (330ml)	2.75
San Pellegrino sparkling water (500ml)	3.0
Aqua Panna still water (500ml)	3.0
Coca Cola & Diet Coke (330ml)	2.75
Appletiser (275ml)	2.75
Fentimans Ginger Beer (275ml)	2.75
Fentimans Victorian Lemonade (275ml)	3.0
Fentimans Dandelion & Burdock (275ml)	3.0