

Arts

MENU

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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

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SET LUNCH MENU

2 COURSES £15 / 3 COURSES £19

Soup of the Day (Ve)

Heritage Tomato, English Buffalo Mozzarella & Basil (GF)

Pressed Chicken & Tarragon, Pickled Yorkshire Asparagus

Beer Battered Haddock, Twice Cooked Chips, Mushy Peas & Tartare Sauce

Pie of the Day *(ask your server for details)*

Fresh Pappardelle with Courgette, Mint, Chilli & Ricotta (V)

Summer Berry Trifle (V)

Apricot & Cardamom Cheesecake (V)

Walnut Tart & Clotted Cream

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A'LA CARTE

TO DRINK

Binary Botanical (4.7%, UK)	4.0
All That Jazz (Prosecco, Jasmine & Peach Soda, Lemon)	6.0

STARTERS

Soup of the Day (V / GF)	5.5
Queen Scallops, Avocado, Quinoa & Tiger's Milk (GF)	8.5
Heritage Beetroots, Sunflower & Samphire (Ve / GF)	7.0
Gin Cured Salmon, Cucumber, Borage & Wasabi (GF)	8.0
Pressed Chicken & Tarragon, Pickled Yorkshire Asparagus	7.5
Summer Vegetable Terrine, Tomato, Basil & Sesame Cracker (Ve)	7.5
Crispy Pigs Cheek Croquette, Beetroot & Smoked Apple	8.0

MAINS

Confit Duck, Bermondsey Sobrasada, Peas & Baby Gem	15.5
Cauliflower Curry, Pickles, Almond & Sultana (Ve)	14.0
Beer Battered Haddock, Chips, Mushy Peas & Tartare Sauce	13.5
Heritage Carrot Tarte Tatin, Old Winchester, Watercress & Hazelnut (V)	13.5
Coley, Marinated Courgette, Black Olive & Tomato (GF)	14.0
Gloucester Old Spot Pork Ribeye, Runner Beans, Summer Savoury & Peach	16.0
Sea-reared Trout, Red Emelies, Samphire, Capers & Smoked Roe Emulsion	15.5
Hanger Steak, Burnt Shallots, Heritage Tomato & Chimichurri	16.5

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
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EVENING SET MENU 2 COURSES £17 / 3 COURSES £21

Soup of the Day (Ve / GF)

Heritage Beetroots, Sunflower & Samphire (Ve / GF)

Gin Cured Salmon, Cucumber, Borage & Wasabi (GF)

Pressed Chicken & Tarragon, Pickled Yorkshire Asparagus (GF)

Beer Battered Haddock, Twice Cooked Chips, Mushy Peas & Tartare Sauce

Curried Cauliflower, Pickles, Almond & Sultana (Ve / GF)

Confit of Duck, Bermondsey Sobrasada, Peas & Baby Gem

Coley, Marinated Courgette, Black Olive & Tomato (GF)

Summer Berry Trifle (V)

Walnut Tart & Clotted Cream (V)

Old Winchester, Walnuts, Homemade Chutney & Crackers (V)

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DESSERTS

Dark Chocolate & Avocado Ganache, Yorkshire Raspberry (Ve)	7.0
Walnut Tart & Clotted Cream (V)	6.5
Apricot & Cardamom Cheesecake (V)	6.5
Summer Berry Trifle (V)	6.5
Green Tea Crème Brulee, Lemon & Stem Ginger Shortbread (V)	7.0
English Cheeseboard, Walnuts, Membrillo & Crackers <i>Your Choice of Old Winchester / Shropshire Blue / Sparkenhoe Red Leicester Baron Bigod / Ashlynn Goats' Cheese</i>	3 for 9.5 5 for 13.0
————— Add 2015 Vintage Port, Quinta do Crasto (75ml)	6.8

DIGESTIFS

Chocolate & Orange Espresso Martini <i>Mozart Chocolate Liqueur, Cointreau & Espresso</i>	8.5
Old Fashioned <i>Woodford Reserve Bourbon, Angostura Bitters & Orange Peel</i>	8.0

25ml

Haig Club	4.5
Dalwhinnie Scotch	4.5
Cointreau	3.8
Baileys	3.5

HOT DRINKS *Dcaffeinated also available*

Double Espresso	2.5
Americano	2.5
Cappuccino	2.75
Latte	2.75
Flat White	2.75
Yorkshire Tea <i>Taylors of Harrogate Earl Grey / Peppermint / Green Tea / Raspberry and Blackberry</i>	2.0
————— Oat Milk	0.3
Liqueur Coffee <i>Your Choice of: Whiskey, Kahlua, Cointreau or Baileys</i>	6.5

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SUNDAYS

Every Sunday we offer a range of dinners from the best locally sourced, seasonal produce. Check our socials for what's on the menu this Sunday.



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