

The Art School lunch menu

mon to fri 1200 - 1600

bites

soup of the day with bread 2.50

hummus with homemade sesame flatbread **v|vg** 2.30

chana & coconut dahl beetroot chutney and basmati rice **vg |gf** 3.00

homemade flatbread 1.50

sun blushed tomato & olive tapenade dip **vg** 1.90

Iranian green olive, walnut & pomegranate dip **vg** 1.90

pea, mint & basil dip **vg** 1.40

Romesco with ground peanuts, red peppers, parsley & coriander dip **vg** 1.90

halloumi chips with garlic & parsley mayo **v** 3.50

spicy chipolte fries with garlic & parsley mayo **v |gf**

chips & cheese **v** 1.50

fries **vg|gf** 1.00

salads available small or large

add soup 1.50

smoked duck salad in-house smoked duck breast with leaves, cucumber, pomegranate, green beans, toasted sesame seeds, chillies & spring onions with a hoi sin, rice vinegar and sesame oil dressing **gf** 4.50 | 6.50

tofu noodle salad thai marinated tofu, crispy rice noodles, shredded lettuce, toasted peanuts, carrot, beetroot, spring onions & chillies with a soy, ginger & sesame dressing **vg** 4.40 | 6.40

stuffed aubergine salad rolled aubergine stuffed with a walnut and garlic paste served with mixed leaves croutons, roast squash, pomegranate seeds & molasses with a smokey aubergine dressing **vg | gf** 4.60 | 6.90

v this dish is always vegetarian

vg this dish *can* be vegan

gf this dish *can* be gluten free

please ask a member of staff for allergen info

sandwiches served with fries or salad

add soup 1.50

chicken kofta flatbread ground chicken thigh & spices, pickled red cabbage, cucumber, tomato, red onion & salad leaves on a homemade flatbread with a tahini, garlic & yoghurt dip **vg** 5.00

falafel shawarma vegan falafel, pickled red cabbage, cucumber, tomato, red onion & salad leaves with a garlic, lemon & tahini sauce **vg** 5.70

ham hough ciabbata cider glazed ham hough with our own picalilli and salad leaves on ciabbata 5.70

lemon pesto & ricotta ciabbata roast red peppers, crushed hazelnuts, ricotta, lemon pesto and salad leaves on ciabbata **v** 5.50

beef brisket ciabbata in-house smoked brisket, piquillo peppers, garlic and parsley mayo, mustard and salad leaves on ciabbata 7.90

burgers served on a seeded bun (**gf** available) w/ fries or salad

***selected burger and pint** 7.00

halloumi burger* deep fried halloumi with pineapple chutney, garlic and parsley mayo and leaves **v** 5.90

mushroom burger portobello mushroom cooked with garlic and parsley, crispy kale & vegan tarragon mayo **vg** 6.40

cuban burger beef patty, smoked ham, melted cheese, gherkins, mustard, garlic and parsley mayo 6.90

chipotle chicken burger chipotle marinated chicken breast with a pineapple, jalapeno & coriander salad 6.90

bacon & blue cheese burger beef patty, roquefort, gherkins, garlic and parsley mayo 7.00

cheeseburger* beef patty, mustard, garlic and parsley mayo & gherkins 5.70

beefburger* beef patty, mustard, garlic and parsley mayo & gherkins 5.50

sweet treats & snacks

pecan & toffee cheesecake with berry
compote 1.50
bakewell tart 1.70
carrot cake 1.70
scoop of ice cream 0.75
tunnocks tea cake / wafer 0.70
chocolate buttons 0.70
curly wurly / kit kat 0.70

hot drinks

hot chocolate 1.60
espresso 1.60
flat white 1.60
cappuccino 1.60
latte 1.60
tea 1.00
herbal teas 1.20
filter coffee 1.00