

ARTÀ

SET MENU

£35 PER PERSON

STARTERS

SWEET POTATO VELOUTÉ (V) (VG AVAILABLE)
Saffron Katy Rodgers Crème Fraiche and Artisan Bread Roll

PIRIÑACA SALAD (VG)
Heirloom Tomatoes, Green pepper, Red Onion, Apple Cider Vinegar

PICKED HAM
Pistachio, Watercress & Pink Lady Apple Salad

OAK SMOKED SALMON
Pickled Shallots, Baby Capers, Katy Rodgers Crème Fraiche, Farmhouse Bloomer, Smoked Sea Salt Butte

MAIN EVENT

BRAISED FEATHER BLADE OF BEEF
Saffron Creamed Potatoes, Honey Glazed Root Vegetables & Rioja, Baby Onion Jus

LEMON & ROSEMARY SALMON FILLET
Crushed New Potatoes & Pea, Pancetta, Samphire Fricassee

VEGETABLE PAELLA
Spanish Style Rice, Smoked Paprika, Peas & Lemon (vg)

SAFFRON & WILD GARLIC STUFFED CHICKEN BREAST
Confit Potato, Baby Carrots & Pink Peppercorn Sauce

DESSERTS

BRÛLÉED CRÈME CATALAN (V)
Strawberry, Lime Shortbread

STICKY TOFFEE PUDDING (V)
Smoked Almond Crumb, Butterscotch, Salted Caramel Ice Cream

DUE OF CHOCOLATE DELICE (V)
Mascarpone, Orange Syrup

SPANISH APPLE TARTLET
Candied Nuts, Crème Anglaise



For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu detailed dietary and allergen information or visit www.arta.co.uk/allergens.

JANUARY