

BOOK HERE

ARTISAN
KITCHEN + BAR

Dessert

Lemon tart <i>Berries & raspberry coulis</i>	6.50
Chocolate meringue <i>Banana, Chantilly cream & salted caramel</i>	6.75
Apple turnover <i>Custard & vanilla ice cream</i>	6.50
Nougat glace <i>Summer berries & mint sugar</i>	6
Sticky toffee pudding <i>Ice cream</i>	6
Chocolate & hazelnut brownie <i>Vanilla ice cream & chocolate sauce</i>	6
Selection of ice creams <i>choose 3 scoops from Eton mess, pistachio, salted caramel, chocolate, vanilla</i>	5.50

Our dishes may contain nuts or nut traces. Allergen information is available on request, please ask your server for further details. All weights stated are prior to cooking. Cheese may not be made with vegetable rennet.

Discretionary 10% service will be charged to parties of 6 or more. All gratuities and service charges go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate.

Nibbles

Olives	3
Wood fired garlic bread	3
Wood fired garlic bread w/ cheese	4

Starters

Prawns, roasted garlic & coriander <i>Tomato, chilli & lemon</i>	7.50
Chicken liver & foie gras parfait <i>Beetroot & cranberry chutney, granary toast</i>	6.50
Prosciutto & watermelon salad	5.50
Green asparagus <i>Freshly made hollandaise sauce</i>	5.50
Braised chorizo <i>Cipollini onions, cherry tomatoes & granary toast</i>	6.50
Poached egg & crushed avocado <i>On granary toast</i>	6
Baked Camembert <i>Bacon crumb & shards of crisp flatbread</i>	6.50
Deli board to share <i>Pulled ham hock, prosciutto, pastrami, warm flatbread, Camembert, Stilton & pickles</i>	12.50

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Mains

Mussels mariniere <i>Baked in a pizza crust, fries</i>	11
Salmon en papillote <i>Thai red curry & vegetables</i>	16.50
Paper baked sea bass <i>Stuffed w/ wild rice & herbs</i>	18
1/2 or whole chicken <i>Roasted w/ garlic & herbs, fries</i>	10.50 / 17
Fillet steak, 7oz, <i>28 day aged Lancashire beef, fries</i>	24
Ribeye steak, 10 oz <i>28 day aged Lancashire beef, fries</i>	18.50
Salt & pepper St. Louis belly pork rib <i>Asian slaw, kimchi ketchup</i>	13.00
Artisan burgers <i>w/ pretzel bun & fries</i> <ul style="list-style-type: none">• Beef burger• Grilled chicken burger <i>Add avocado, pineapple, bacon, mature cheddar or stilton</i>	11 1.50

Sides

Fries	3.50
Summer greens salad	4
Nicoise	4
Asian slaw w/ peanut dressing	3
Wild rice	4

Sauces

Peppercorn	2.50
Red wine jus	2.50
Hollandaise	2.50
Harissa hot sauce	1.50

Pizza

Classic margherita <i>Mozzarella & tomato</i>	8
Pepperoni <i>Fresh chilies, mozzarella & tomato</i>	11
Ham & pineapple <i>Pulled hock, fresh chilies, mozzarella & tomato</i>	10.50
BBQ chicken & chorizo <i>Cipollini onions, mozzarella & tomato</i>	11.50
Duck & hoi sin <i>Spring onion, cucumber, mozzarella & fresh chilies</i>	11
Carbonara <i>Ham hock, Grana Padano, crispy bacon & egg</i>	11.50
Goat’s cheese & balsamic roasted beetroot <i>Avocado, wild rocket, mozzarella & tomato</i>	11
Cauliflower four cheese <i>Goat’s cheese, Grana Padano, Stilton & mozzarella</i>	11

Salads

Goats cheese, beetroot & quinoa	12.50
Chicken Caesar salad <i>Parmesan, crispy croutons, bacon crumb</i>	12
Super food salad <i>Golden & candy beets, spinach, avocado, chia seeds w/ walnut dressing</i>	10.50
Tuna Nicoise Salad	12.50