

ARTISAN



COCKTAIL BAR & GRILL

SMALL PLATES

Fish Tacos | 6

Marinated Cod in a soft shell with Avocado, Sriracha Mayo & Corn Salsa

Nduja & Ricotta Crostini | 6

Served with a Rocket & Pear Salad

Firecracker Chicken Wings | 6

Served with a Lemon Pepper Mayo

Halloumi Fries | 6

Served on an Iceberg & Pomegranate salad

Pork Belly BBQ Burnt Ends | 6

Served with a Honey & Chilli Sauce

Buffalo Cauliflower Wings | 5

Coated in our House Buffalo sauce

Charcuterie Board | 13.5 *

Cured Meats | Cheese | Rocket & Parmesan Salad
Toasted Breads | Oils & Olives

SIDES

Rosemary Salted Fries	3
IPA Battered Onion Rings	4.5
Smoked Garlic Ciabatta	4.5
House Garden Salad	4.5
Charred Corn Cob	4.5
Lemon, pink peppercorn & herb oil glaze.	

Something Sweet

Honey & Tequila Parfait | 5.5

Caramelised Mango & Lime Coulis

Churros | 5.5

Cinnamon & White Chocolate Sauce

Matcha & Cocoa Wafer | 5.5

Served with a Raspberry Coulis

MAINS

40 Day Aged Flat Iron Steak Sharing Board | 35

16oz cut Cooked Medium rare | Slow roasted Pork Belly | Chicken Wings
Served with Rosemary Fries | Grilled vine Tomatoes & Homemade Onion Rings

Artisan Burger | 12

Double Beef patties served in a toasted Pretzel Bun with salad,
House made Burger sauce | Smoked Maple streaky Bacon & Onion Straws.
Served with Fries & House Beer battered Pickles.

Mac & Cheese | 10

Homemade four Cheese sauce | Grilled Tomatoes & Garlic Ciabatta Bread

Pan Roasted Duck Breast | 14

Duck Breast sliced on a bed of Charred Asparagus
Served with an Orange & Chilli Jus | Beef Fat Gratin Potatoes

Ginger Beer Battered Fish & Chips | 12

Crisp Ginger Beer Battered Fish Served with Thyme Fries
Mushy peas with Mint and a homemade Tartar Sauce

Moules Frites | Single 12 | Sharer 19

Fresh Mussels served in a white wine & Garlic sauce.
Served with Sour Dough Bread & Fries

For all food allergens please speak with a member of our team.

ARTISAN



COCKTAIL BAR & GRILL

LUNCH

The Artisan Club | 8

A double stacked sandwich in a Toasted White Bloomer with house Mayo. crisp Iceberg lettuce, fresh tomatoes, Smoked Streaky Bacon & grilled Chicken Breast

Deli Moules Frites | 8

Fresh Mussels served in a white wine & Garlic sauce
Served with Sour Dough Bread & Frites

Philly Cheesesteak | 7

Sliced Flat Iron Steak cooked Medium rare, covered in caramelised Onions and Mozzarella Cheese. Served in a toasted Ciabatta Bread

Homemade Fish Finger Sandwich | 7

Ginger Beer Battered Fish served in Ciabatta Bread
with a Rocket & Pea shoot Leaf & Our homemade Tartar Sauce

The New Yorker | 7

BBQ Pulled Beef | Purple Slaw | Pickles | Emmental Cheese | Mustard

Veggie Tacos | 7

Spiced Black Beans | Avocado | Shredded Salad | Tuom

LITE BITES

SANDWICH | 5

All served with Kettle Crisps and Homemade Coleslaw
Gammon Ham | Cheese & Onion | Tuna Mayo

CIABATTA | 6.5

All served with Kettle Crips and Homemade Coleslaw
Prawn Mayo | BLT | Coronation Chicken
Pulled Pork |

JACKET POATOES | 6

All served with House Salad and Homemade Coleslaw
Prawn Mayo | Cheese & Beans | Coronation
Chicken | Pulled Pork | Cheese | Tuna Mayo

SIDES

Rosemary Salted Fries	2.5
IPA Battered Onion Rings	4.5
Smoked Garlic Ciabatta	4.5
House Garden Salad	4.5

Kid's Menu

Homemade Burger | 4.5

Served with Rock Salt Fries

Battered Fish Fingers | 4.5

Served with Buttered Peas
& Rock Salt Fries

Butcher Sausages | 4.5

Served on a bed of creamy Mash Potatoes

Something Sweet

Honey & Tequila Parfait | 5.5

Caramelised Mango & Lime Coulis

Churros | 5.5

Cinnamon Sugar & White Chocolate Sauce

Matcha & Cocoa Wafer | 5.5

Served with a Raspberry Coulis

For all food allergens please speak with a member of our team.

ARTISAN



COCKTAIL BAR & GRILL

Breakfast

Small English | 6.5

Locally sourced Pork Sausages | Smoked Bacon |
Mushrooms | Fried Egg | Toast

Full English 7.5

2 x Pork Sausages | Smoked Bacon | Hash Brown
Mushrooms | Vine Tomatoes | Fried Egg | Beans | Toast

Vegetarian | Vegan | 6

Sweet Potato Hash | Vine Tomatoes | Beans
Mushrooms | Toast |

Hot Drinks

Espresso	1.9
Double Espresso	2.5
Americano	2.5
Latte	2.9
Cappuccino	2.9
Flat White	2.9
Mocha	3.2
Hot Chocolate	3.2
Tea	1.9

SMALL PLATES

Poached Eggs | 7

Served with a Lemon Pepper Mayo

Scrambled Egg | 4.5

Served on toasted Sourdough

Smashed Avocado | 6.5

Served on a toasted Bagel with a
Honey & Chilli Sauce

**BOTTOMLESS
BRUNCH**

EVERY SATURDAY

12:00 - 16:00

COCKTAILS

60 MINUTES

FOOD

90 MINUTES

ASK ONE OF OUR TEAM FOR MORE DETAILS

For all food allergens please speak with a member of our team.