

SMALL PLATES

Tacos | 8 Choose Between

Marinated Cod | Korean Fried Chicken | Crispy Tofo in a soft shell with Avocado, Sriracha Mayo & Corn Salsa

Chicken Wings | 7.5

Pomegranate Molasses & BBQ
Firecracker

Artisan Dirty Fries | 6

French Fries topped with Smokey Beef Brisket

Halloumi Fries | 6

Served on an Iceberg & Pomegranate salad

Pork Belly Burnt Ends | 7

Served with a Bourbon BBQ Sauce

Vegan Onion Bhajis | 6

Mint and Cucumber Raita

Bao Buns | 8 Choose Between

Shredded Duck | Teriyaki Tofu | Katsu Chicken
All served with Pickled Vegetables



MAINS

Steak Board | Single 23 | Sharer 42

8oz or 16oz cut | Slow Roasted Pork Belly | Chicken Wings
Served with Rosemary Fries | Grilled vine Tomatoes & Homemade Onion Rings

Artisan Burger | 13

Double Beef patties served in a Pretzel Bun with salad,
House made Burger Sauce | Smoked streaky Bacon.
Served with Rosemary Fries & Fried Pickles

Mac & Cheese | 12

Homemade four Cheese sauce | Grilled Tomatoes & Garlic Ciabatta Bread

Confit Duck | 16

Confit Duck Leg | Roast Carrot Puree | Season Vegetables
Served with Red Wine Jus & Dauphinoise Potatoes

IPA Battered Fish & Chips | 13

Crisp Beer Battered Fish Served with Rosemary Fries
Pea Puree and a homemade Tartar Sauce

Moules Frites | 14

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

Seafood Linguine | 15

Prawns, Mussels & Salmon in a creamy seafood sauce
Served with Garlic Ciabatta



MAINS

Halloumi Burger | 13

Pretzel Bun with salad, Sweet Chilli Glaze
Served with Rosemary Fries & Fried Pickles.

Korean Fried Chicken Burger | 14

Pickled Slaw, Chipotle Mayonaise, Monterey Jack Cheese, Fries

Thai Curry of The Day | 14

Thai infused Curry of the day served with homemade
Onion Bhajis and a cucumber Raita

Roasted Butternut Risotto | 13

Roasted Butternut Squash, Crispy Sage

Falafel Of The Day | 12

Fresh made Falafel of the day, served with Salad
on a charred flatbread With Rosemary Fries

Slow Roasted Pork Belly | 15

Caramelised Apple & Black Pudding, Celeriac Puree, Season Vegetables & Jus

SIDES

Rosemary Salted Fries 3.5

IPA Battered Onion Rings 4.5

Smoked Garlic Ciabatta 4.5

House Garden Salad 4.5

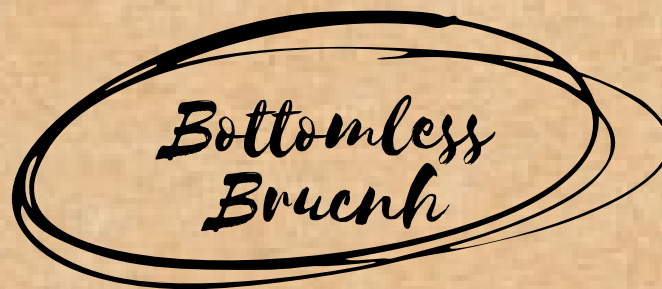
Charred Corn Cob 4.5
Lemon, pink peppercorn
& herb oil glaze.

Something Sweet

Honey & Tequila Parfait | 5.5
Caramelised Mango & Lime Coulis

Churros | 5.5
Cinnamon Sugar & a White Chocolate Sauce

Homemade Cheesecake Of The Day | 5.5
Served with a Raspberry Coulis



90 MINUTES BOTTOMLESS FOOD
60 MINUTES BOTTOMLESS COCKTAILS

SATURDAYS ONLY | 12PM & 1PM

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

ARTISAN



COCKTAIL BAR & GRILL

LUNCH

The Artisan Club | 9

House Mayo, Iceberg lettuce, fresh tomatoes,
Smoked Streaky Bacon & grilled Chicken Breast

Deli Mussels | 10

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

Philly Cheesesteak | 11

Sliced Steak, covered in Caramelised Onions and Monterey Jack Cheese.
Served in a toasted Ciabatta Bread

Homemade Fish Finger Sandwich | 9.5

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

The New Yorker | 10

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

Artisan Deli Burger | 10

Local sourced Beef Burger served in a toasted Pretzel Bun with salad,
House made Burger sauce | Smoked streaky Bacon

Tacos | 8

Marinated Cod | Korean Fried Chicken | Crispy Tofu in
a soft shell with Avocado, Sriracha Mayo & Corn Salsa

LITE BITES

CIABATTA | 7.5

All served with Homemade Crisps

BLT

Coronation Chicken

Red Pepper, Mozzarella, Pesto

Add Fries
£1.95

Kid's Menu

Homemade Burger | 7.5

Served with Rock Salt Fries

Battered Fish Fingers | 5.5

Rock Salt Fries

Homemade Chicken Goujons | 5.5

Rock Salt Fries

Homemade Mac n Cheese | 5.5

Grilled Tomatoes & Garlic Ciabatta Bread

SIDES

Rosemary Salted Fries	3.5
IPA Battered Onion Rings	4.5
Smoked Garlic Ciabatta	4.5
House Garden Salad	4.5

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