

ARTISAN RIBBLE VALLEY

APPETISERS	
Traditional Garlic Bread 🔘	5.95
Pesto & Basil. \\ Vegan garlic bread. \\ Mozzarella, Parmesan & Sun blushed tomato.\\	6.5 5.95 6.95
Olives & Sun Blush Tomatoes 🛚 🥄 🎇	4.5
Mixed Bread Board (Serves 2) Q Rosemary focaccia Bloomer Olive oil & aged balsamic, Butter, Pesto.	7.95
Classic & Red Pepper Hummus 🤍 Toasted pitta bread, Roast pine nuts.	5.5
Southern Fried Halloumi Southern fried halloumi goujons, BBQ sauce.	5.95
STARTERS	
Homemade Soup of the Day 🔘 Warm bread roll and butter.	5.5
Chicken Liver & Brandy Parfait Apple chutney, Gingerbread crumb, Cider jelly, Apple, Toasted sourdough, Mixed	6.5 leaf.
Smoked Salmon and Dill Fishcake Poached egg, Hollandaise sauce.	8.5
Crispy Tempura Prawns Asian noodle salad, Lime, Hoisin and Chilli sauce.	<i>7</i> .95
BBQ Jackfruit Spring Roll 🔊 🎾 Sweet chilli sauce, Dressed leaves.	<i>7</i> .95
Grilled Scallops Butternut squash puree, Chorizo, Roasted sweetcorn salsa.	12.95
Hoisin & Sesame Duck Leg Noodle salad, Chinese pancakes.	8.95
SALADS	
Chicken Caesar Chicken breast, Gem lettuce, Streaky bacon, Anchovies, Parmesan, Croutons.	13
Grilled Local Rump Steak Blue cheese, Thyme and garlic croutons, Toma Red onion, Cucumber, Balsamic.	14 to,
Crispy Goats Cheese Crotin Q Crispy breaded goats cheese, Balsamic beetroot, Toasted hazelnuts, Sun blushed toman Red onion, Balsamic dressing.	13 toes,

MAIN COURSES		STEAKS	
Roast Fillet of Sea Bass	17.5	Served with a grilled field mushroom, Provencal tomato, rings, rocket & parmesan salad, choice of chunky chips of	onion or fries.
Mussel, Squid, Prawn and saffron sauce, Parmentier		8oz Fillet Steak	29.5
potatoes, Spinach, Roasted peppers, Herb oil.		10oz Ribeye Steak	25
Fish and Chips	16	ADD A SAUCE Four Peppercorn Blue Cheese	2
Beer battered haddock, Chunky chips, Minted mushy		PIES	
peas, Lemon, Tartar sauce.		Steak and Ale Sticky red cabbage, Chunky chips, Gravy.	15
Roast Goosnargh Chicken Breast Butter bean, Red pepper and Chorizo stew, Zesty	16.5	Chicken and Wild Mushroom Sticky red cabbage, Chunky chips, Gravy.	15
green beans, Rocket, Parmesan, Lemon oil.		Spiced Cauliflower and Spinach Sicky red cabbage, Chunky chips.	14
Roast Goosnargh Duck Breast	21.5	, , ,	
Fondant potato, Sticky red cabbage, Roast balsamic		PASTAS	
and thyme beetroot, Red wine jus.	1.0	Mixed Seafood Linguini Squid, Crayfish, Mussels, Garlic butter, Prawns and Artisan tomato sauce.	15
Slow Braised Lamb Shank	18		
Garden herb roast potatoes, Glazed baby carrots, Buttered greens, Redcurrant and barley jus.		Chicken and Chorizo Pappardelle Creamy Artisan tomato sauce, Chicken breast, Chorizo, Parmesan, Rocket.	13.5
Butternut Squash and Lentil Wellington Q Vegar House salad, Spiced chargrilled sweet potato.	15	Wild Mushroom Linguini Q Wild Mushrooms, Truffle Oil, Parmesan, Garlic butter, Herb breadcrumb.	13

ROCKET AND PARMESAN SALAD 4 | HOUSE MIXED SALAD 4

HAND STRETCHED ARTISAN PIZZAS

Classic Margherita	10	Pescatore	12.95
House tomato sauce, Mozzarella, Fresh basil.		Marinated tuna, Tiger prawns, Crayfish, Mussels, Squid,	
Artisan Hawaiian House glazed ham, BBQ pulled pork, Rum roasted	11.5	Tomato sauce, Garlic butter, Mozzarella, Rocket.	
pineapple, Streaky bacon, Tomato sauce, Mozzarella.		Quattro Salsicce	12.95
Mediterranean Vegan	10.5	House made Italian fennel sausage, Chorizo,	
Roasted Mediterranean vegetables, Olives, Sun blushed	10.5	Spicy Moroccan sausage, Pepperoni, Roasted peppers,	
tomato, Tomato sauce, Vegan cheese, Rocket.		Red onion, Tomato sauce, Mozzarella & parmesan.	

BURGERS

All of our Artisan burgers are served on a pretzel bun with a side of house coleslaw and a choice of chunky chips or house fries.

Artisan Classic Beef 14.95

Artisan beef patty with burger sauce, Streaky bacon, Monteray jack cheese, Gem lettuce, Tomato, Gherkin.

Cajun Buttermilk Chicken 14.95

13.95

14.95

7.95

7.5

Crispy coated Cajun chicken breast, Monterey jack cheese, Gem lettuce, Tomato, Bourbon BBQ sauce.

Grilled Halloumi Burger 🔍

Grilled halloumi, Gem Lettuce, Tomato, Sweet chilli sauce, Hummus, Sweet potato.

Black and Blue Burger

Artisan beef patty with melted blue cheese, Streaky bacon, Gem lettuce, Tomato, Gherkin.

DESSERTS

Baked New York Cheesecake Blueberry compote, White chocolate ice cream.

Sticky Toffee Pudding 7.95 Caramel sauce, Smooth ginger ice cream.

Apple & Raspberry Crumble $\frac{1}{2}$ Raspberry coulis, Fruits of the forest sorbet.

Glazed Lemon Tart	<i>7</i> .95
Raspberry coulis, Eton mess ice cream.	

Triple Chocolate Brownie 7.95

Fruit coulis, Seasonal berries, Pistachio ice cream 7.95 North West Cheese Board

Chutney, Crackers, Grapes, Apple, Celery.

ICE CREAM SUNDAES

Eton Mess 🔘	7.5
Eton Mess ice cream, Whipped cream,	
Strawberries Strawberry coulis Meringue	

The Bounty 🔍 Chunky choc & coconut ice cream, Whipped cream, Chocolate sauce, Toasted coconut.

Manao & Passionfruit Mango & passionfruit ice cream, Whipped cream, Shortbread, Pineapple & rum compote.

Should you have concerns about a food or drink allergy or intolerance, please speak to our staff before you order your food or drink. Ingredients can occasionally be substituted or changed so please review with your server before ordering. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone. Allergen data is held on each of our dish ingredients, so please ask your server in the restaurant should you require any more details. Please note that any bespoke orders requested cannot be guaranteed as initially allergen free and will be consumed at the guests own risk.

^{***}Allergies & Intolerances***