

Sunday



FOR THE TABLE

Artisan Olives <i>Ve</i>	£5	Edamame Beans <i>Ve</i>	£5
Warmed Breads <i>V</i>	£5	Padron Peppers <i>Ve</i>	£5

STARTERS

Soup of the Day <i>V</i>	£7	Cheese Bites	£8
fresh homemade soup, bread & butter (<i>Vegan Available</i>)		chilli jam, balsamic glaze, pea shoots	
Tomato & Mozzarella Bruschetta	£8	Salt & Pepper Calamari	£9
heirloom heritage tomato, mozzarella, toasted sourdough, garlic & basil dressing		tartare sauce	
Sautéed Scallops	£12	Chicken & Apricot Terrine	£8
garlic butter, crispy bacon, pea purée		toasted brown bread & butter	
Duck Spring Rolls	£9	Prawn Cocktail	£9
hoisin sauce, spring onions		baby gem lettuce, Marie Rose sauce, peeled king prawns & toasted sourdough	

ROASTS

All our roasts come with roast potatoes, honey roasted carrots, fresh broccoli, /savoy cabbage/ red cabbage, yorkshire pudding and jug of gravy

Trio of Roast	£26	Pork Loin with Crackling	£20
Sirloin of Beef	£21	Roast Salmon	£21
Corn Fed Chicken	£19	Roasted Cauliflower Steak	£21
Leg of Lamb	£21	Childrens Roasts	£12
		Pick from any of our 7 tasty roasts	

Why not add something a little extra?

Cauliflower Cheese	£6	Pork Crackling	£6
Honey Roasted Parsnips	£6	House Fries	£5
Roast Potatoes	£6		

Limited A La Carte also available
Please ask our staff for our Allergens Menu
A discretionary 12.5% service charge is added to your bill
All gratuities go directly to our staff

THE
Artisan
BAR - GRILL - GARDEN

