

## Artezzan Breads

ARTISAN BREAD SELECTION [V] 5.95

A selection of breads from across the Mediterranean served with whipped tomato, basil and garlic butter

ARTISAN BREAD & OLIVES [V] 8.95

Our Mediterranean bread served with whipped tomato, basil and garlic butter and mixed olives

## Pinchos

MIXED MEDITERRANEAN OLIVES [V][VG][GF] 3.95

With extra virgin olive oil

GRILLED HALLOUMI [V][GF] 3.35

Grilled halloumi with pomegranate molasses, pomegranate seeds, mint and harissa yoghurt

SUN-DRIED TOMATO ARANCINI 3.35

Sun-dried tomato, Gran Moravia cheese and a basil aioli

GRILLED CHISTORRA [GF] 3.35

A chorizo from the Aragon region of Spain, served with honey, paprika, sumac, feta and coriander

WHITEBAIT 3.35

Breaded whitebait with fresh lime and a lime and tarragon mayonnaise

## To Start

SUN-DRIED TOMATO ARANCINI [V] 8.25

Sun-dried tomato, Gran Moravia cheese and basil aioli

APPLEWOOD SMOKED KING SCALLOPS 13.50

6-hour slow cooked, honey glazed pork belly, apple purée, crispy pancetta and fried sage. *Served smoking tableside*

BUFFALO MOZZARELLA CAPRESE [V][GF] 8.95

Buffalo mozzarella with mixed heritage tomatoes, basil, toasted pine nuts and basil oil

CHORIZO & MANCHEGO CROQUETTES 7.95

Hand rolled béchamel croquette with chorizo, manchego and a smoked paprika aioli

ARTEZZAN HOUMOUS [V][VG] 7.25

Moroccan inspired houmous with warm, hand-stretched flat bread, pomegranate, coriander, mint, smoked paprika and extra virgin olive oil

## From the Sea

BATTERED FILLET OF HAKE 18.50

Estrella Damm and paprika infused batter. Patatas bravas, paprika aioli, grilled padrón peppers, fresh lime and coriander

TUNA LOIN [GF] 24.25

Chargrilled tuna loin, sautéed asparagus, sugar snaps, soft boiled quails eggs and lime dressing

## From the Garden

ARTEZZAN CHICKEN & PANCETTA CAESAR SALAD 16.25

Baby gem lettuce, crispy pancetta, shaved Gran Moravia cheese in a home-made creamy Caesar dressing with a breaded chicken Milanese and pancetta crisps

# Sunday Lunch

**IN THE MEDITERRANEAN SUNDAYS ARE ALL ABOUT THE FAMILY COMING TOGETHER AND ENJOYING DELICIOUS FOOD, TO CELEBRATE THIS WE SERVE OUR ROASTS ON A SHARING BOARD WITH PLENTY FOR EVERYONE**

**All our Sunday offerings are served with crispy, thyme infused roasted potatoes, truffle cauliflower cheese, honey glazed carrots, tarragon Yorkshire puddings, apricot stuffing and red wine gravy**

**Served on a carving board made to share**

## MATURED PRIME SIRLOIN OF BEEF A SUNDAY CLASSIC

**Roasted with whole cloves of garlic, fresh rosemary and thyme, served pink**

£19.95 PER PERSON

## ROAST PORCHETTA AN AUTHENTIC ITALIAN TRADITION PORK ROLLED AND INFUSED WITH HERBS

£18.95 PER PERSON

## ROASTED ON THE BONE CHICKEN BREAST DELICIOUS

£17.95 PER PERSON

## Something Sweet

CHOCOLATE & SALTED CARAMEL TORTE [V] 8.95

Caramel sauce, Lotus Biscoff crumb and panna cotta ice cream

TRADITIONAL GREEK LOUKOUMADES [V] 7.95

Lightly fried Greek doughnuts in cinnamon sugar, honey and candied pine kernels with Greek yogurt and honey dip

Also available with Lotus Biscoff sauce

ARTEZZAN BAKLAVA [V] 7.95

Candied pine kernels and sunflower seeds layered between crispy filo pastry, cardamom and orange cream and a spiced honey reduction

APRICOT CRÈME BRULÉE [V] 8.25

A classic crème brulée with a twist.

Candied orange muscovado sugar topping served with mini-Italian cream pastries

## From the Land

LAMB SHANK TAJINE 23.25

6-hour slow cooked lamb shank in an authentic blend of Moroccan spices with mint and pomegranate pearl couscous, apricot and sweet potato stew, candied pine kernels, mint, coriander and harissa yogurt

PAN ROASTED BREAST OF DUCK [GF] 21.95

Red wine poached pear, beetroot purée, potato dauphinoise with Gran Moravia cheese and thyme, honey, red wine reduction

8oz MOROCCAN INSPIRED BISTRO RUMP 21.95

Chargrilled bistro rump with Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

GREEK SOUVLAKI HALLOUMI 18.95

In a traditional marinade with Greek salad, feta, warm traditional Greek pita, tzatziki and lemon

## Pasta

ARTEZZAN CARBONARA 14.95

Linguini with egg yolks, smoked pancetta, parmesan and pancetta crisps

HOME SMOKED SALMON PAPPARDELLE 15.95

Home smoked salmon with a creamy white wine sauce, fresh tarragon and sweet garden peas. Topped with a soft poached egg

ORECCHIETTE ARRABIATA [V][VG] 13.95

Orecchiette pasta in a rich tomato sauce with red chilli, garlic, sun-dried tomatoes and fresh basil

LOBSTER & PRAWN LINGUINI 21.95

Lobster and garlic butter sautéed king prawns in a rich tomato and lobster bisque sauce with sun-dried tomatoes and tarragon

## Neapolitan Style Pizza

MARGHERITA [V] 11.95

Fior di Latte, Neapolitana sauce, fresh basil, extra virgin olive oil and a touch of rosemary salt

VEGANO [V][VG] 15.95

Roasted pumpkin base, vegan mozzarella, spinach, red onion, rocket and toasted pumpkin seeds

CARBONARA 14.95

A white base pizza with a cheesy carbonara sauce, egg marbling and smoked pancetta topped with Gran Moravia cheese and pancetta crisps

THE GREEK 14.95

Spiced lamb kofta, red onion, mint, coriander and tzatziki

## On the Side

SKIN ON FRIES [V][VG] 4.25

TRUFFLED SKIN ON FRIES [V] 4.95

WHOLEGRAIN MUSTARD MASHED POTATO 4.25

MIXED SEASONAL GREENS [V][VG][GF] 4.95

PATATAS BRAVAS [V] 4.95

GREEK SALAD [V][GF] 4.95

ROCKET SALAD [V][GF] 4.25

[V] VEGETARIAN [VG] VEGAN [GF] GLUTEN FREE

# Champagne and Sparkling

## CHAMPAGNE

TAITTINGER BRUT, CHAMPAGNE, France [V][VG]	70.00
<i>Aromas of brioche with fragrances of peach, white flowers and vanilla pod</i>	
VEUVE CLICQUOT BRUT, CHAMPAGNE, France [V][VG]	84.00
<i>Slight sweetness and clean acidity, integrated notes of melon, nuts and orange blossom</i>	
BELLE EPOQUE PERRIER JOUËT, CHAMPAGNE, France	260.00
<i>A combination of freshness and finesse with distinctive notes of white fruit and flowers</i>	

## ROSÉ CHAMPAGNE

TAITTINGER ROSÉ, CHAMPAGNE, France [V][VG]	77.00
<i>Balance of crisp acidity and notes of wild raspberry, cherry and blackcurrant</i>	
VEUVE CLICQUOT, BRUT ROSÉ, France [V][VG]	92.00
<i>From premium Montagne de Reims region. Red berries and toast with mouth-watering freshness</i>	
BELLE EPOQUE ROSÉ PERRIER JOUËT, CHAMPAGNE, France	350.00
<i>Beautiful luminous hue with hints of flint stone, blood orange and subtle red berry flavours, exceedingly long finish</i>	

## SPARKLING WINE

VILLA CONCHI BRUT SELECCION, CAVA, Catalunya, Spain [V][VG]	30.50
<i>A Gold Medal winning refreshingly elegant Cava made in the Champagne method</i>	
BOTTEGA POETI, PROSECCO, Veneto, Italy [V][VG]	33.75
<i>Apple, citrus and peach with delicate floral acacia and wisteria notes on the palate</i>	
BOTTEGA POETI ROSÈ, PROSECCO, Veneto, Italy [V][VG]	33.75
<i>Rich fruitiness with hints of apple peach citrus and wild strawberry</i>	

# White Wine

## ITALIAN

TREBBIANO DI ROMAGNA, LE COSTE, Emilia Romagna [V][VG]	26.50
<i>Refreshing and light-bodied with citrus flavours and delicate floral notes</i>	
PINOT GRIGIO, BOTTEGA, Veneto [V][VG]	28.75
<i>Light and dry with floral and citrus notes that lead to minerality on the finish</i>	
GAVI, VOLTOLINO DOCG, Piedmont [V][VG]	37.00
<i>A floral aroma with savoury flavours. Medium bodied with a mouth-watering freshness</i>	

## FRENCH

CHARDONNAY, BARNABE, Languedoc-Roussillon [V][VG]	25.50
<i>Green apple and vanilla, well balanced on the palate with creamy notes on the finish</i>	
PICPOUL DE PINET, PETIT RONDE, Languedoc-Roussillon [V][VG]	29.50
<i>Herbal and citrus aromas with pleasant traits of acacia and hawthorn blossom</i>	
VIOGNIER, LE VERSANT, Languedoc-Roussillon [V][VG]	31.25
<i>Intense apricot, peach and rose flavours, with hints of ginger. Smooth and fruity finish</i>	
SAUVIGNON BLANC, JOSEPH MELLOTT DESTINEA, Loire Valley [V][VG]	32.00
<i>Referred to in France as a "petite Sancerre", Zesty and zippy with a hint of passionfruit</i>	
POUILLY-FUME, DOMAINE JEAN-CLAUDE CHATELAIN, Loire Valley [V][VG]	49.00
<i>Elegant and mineral-led with flavours of gooseberry, honeydew melon and lime with synonymous gun smoke notes</i>	
CHABLIS 1ER CRU, VIGNERONS DE CHABLIS, Burgundy	68.00
<i>A buttery palate, notes of pineapple green apple and vanilla</i>	

## SPANISH

VERDEJO BLANCO, LA VIVIENDA, La Mancha	22.00
<i>Zesty wine with lemon and lime flavours and a soft finish. It's a celebration of Spanish culture with an authentic taste of Spain in every glass</i>	
RIOJA VIURA, BODEGAS CORRAL, Rioja [V][VG]	27.75
<i>Crisp and zesty white rioja with flavours of grapefruit, tarragon and lime peel</i>	
ALBARINO, DOMINGO MARTIN, Rias Baixas [V][VG]	36.50
<i>Rich and generous flavours of ripe peaches and pears, backed by vivid lemon and mineral acidity. A well-balanced wine with a fresh finish</i>	

## PORTUGAL

VINHO VERDE, ESPORÃO BICO AMARELO, Alentejo	29.00
<i>The wine has exuberant citrus and tropical aromas with a creamy texture that leaves a long, lingering and refreshing finish</i>	
RESERVA BRANCO, ESPORÃO, Alentejo	49.00
<i>Aromas of ripe tangerine, honey and apricot with subtle notes of toast and smoke from the barrel fermentation. The palate is complex and creamy, showing ripe fruit flavours and mineral notes with a long, fresh finish. A great Chablis alternative</i>	

# Red Wine

## ITALIAN

SHIRAZ, SOLSTICE, Campania [V][VG]	22.00
<i>With some new world style to it, quite light-bodied with hedgerow fruit and pepper notes</i>	
NERO D, AVOLA, ALLUMEA ORGANIC, Sicily [V][VG]	27.00
<i>The vines are an average of 25 years old. Certified organic and suitable for vegans; wines are unoaked, fruit forward and easy drinking</i>	
MERLOT, BOTTEGA, Veneto [V][VG]	28.75
<i>Dark fruit flavours such as blackcurrant and bramble with velvety tannins</i>	
PRIMITIVO, FEUDI SALENTINI 125, Puglia	33.00
<i>Oak aged red with an elegant, intense aroma. Notes of ripe plum, cherry jam, tobacco leaf and cocoa followed by notes of white pepper spice</i>	
NERELLO MASCALESE, TORRE MORA ROSSO ETNA, Sicilia [V][VG]	43.50
<i>Fresh and fragrant with notes of small red berries and teasing hints of yellow fruit and leather. A slender, elegant and supple wine with medium body and fine grip</i>	
CHIANTI CLASSICO RISERVA, VICCHIAMAGGIO, Toscana [V][VG]	48.00
<i>Perfumed and elegant wine with notes of chocolate strawberries and candied cherry. Soft and silky with a long finish</i>	
AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA, Veneto	77.00
<i>A complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish</i>	

## FRENCH

CABERNET SAUVIGNON, SON EXCELLENCE, Languedoc-Roussillon [V][VG]	25.00
<i>Blackcurrant and bramble fruit aromas with a light hint of green pepper, smooth and fruity with a hint of spice and seasoning</i>	
CAHORS MALBEC, CHÂTEAU LABRANDE, Nouvelle Aquitaine [V][VG]	33.00
<i>Fruit flavours of raspberry, blackcurrant and blackberry with a full fruity palate and soft tannins</i>	
SAINT-EMILION GRAND CRU, CHÂTEAU DES BARDES, Bordeaux	65.00
<i>Rich fruit aromas, juicy with sweet tannins back by soft touches of vanilla</i>	

## SPANISH

RIOJA VENDIMIA, DON JACOBO, Rioja [V][VG]	31.00
<i>Clean and bright in appearance, a cherry red colour with purple trim. Aromatic notes of red fruits and spice come to the forefront with subtle oak. Soft, juicy with a hint of spice on the finish</i>	
RIBERA DEL DUERO, DAMANA FIVE TINTO, Castilla [V][VG]	34.00
<i>An overlooked Spanish gem. Dark and intense with aromas and flavours of blackberries, black cherries and creamy notes of vanilla. A rich, medium-bodied red with an excellent finish</i>	

## LEBANESE

CHATEAU MUSAR HOCHAR, Bekaa Valley [V][VG]	65.00
<i>Aromas of tobacco, cigar box and chocolate a with spicy red and black fruits with a sweet and savoury spice finish</i>	

## PORTUGUESE

TOURIGA NACIONAL, FLOR DE TINTO, Lisbon	28.00
<i>This all-rounder opens with floral aromas with notes of wild fruits, spice and vanilla. On the palate, it is elegant and fresh, with a soft yet unctuous finish</i>	

# Rosé Wine

## ITALY

ZINFANDEL ROSATO, VITA, Puglia, Italy [V][VG]	24.00
<i>Medium dry and deliciously fruity with subtle red berry flavours</i>	
PINOT GRIGIO ROSATO, PARINI, Veneto, Italy	27.00
<i>Coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate</i>	

## FRENCH

COTEAUX VAROIS, REFLET, ESTANDON, Provence, France [V][VG]	37.00
<i>Bright, shiny pale pink hue. With notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between freshness and silky body</i>	
CHATEAU D'ESCLANS WHISPERING ANGEL, Provence, France [V][VG]	57.00
<i>Redcurrant, dried flowers and spices, with a subtle herbal quality and a firm finish</i>	

Please ensure that you inform a member of our team of any allergy, intolerance or dietary requirement as not all ingredients can be listed. For detailed allergen information, please scan the QR code or we can provide a hard copy. All our dishes, including vegetarian / vegan products, are prepared in a multi-ingredient kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens/intolerance ingredients due to the risk of cross contamination. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu. A discretionary service charge will be added to your bill for parties of 6 or more.

