

GOLDEN HOUR

at Artisan

Every Monday, 5pm-7pm
2 Courses £24.95

Chemoula Chicken Wings [NGI]

Chemoula marinated chicken wings with apple, celeriac and whole grain mustard remoulade, rocket, coriander and extra virgin olive oil.

To Start

Romesco Houmous [V] [VG]

Hand-stretched flatbread, houmous, romesco, toasted pine kernels, smoked paprika and extra virgin olive oil.

Wild Mushroom Croquettes [V]

Hand-rolled béchamel croquette with Gran Moravia aioli.

Gambas & Chistorra Pil Pil

Skillet-cooked king prawns, chistorra, paprika, shallots, with toasted sourdough.

Course

Greek Souvlaki

Choose Chicken or Halloumi – **£3 supplement**
Marinated in our house herb mix of olive oil, lemon juice, oregano, coriander and mint. Served with tzatziki, Greek salad and warm flatbreads.

Fillet of Gilt Bream [NGI]

Pan-fried and served on a bed of creamed leeks, roasted new potatoes, steamed mussels and a white wine and cream sauce.

Moroccan Rump Steak [NGI]

£5 supplement

Marinated in chemoula spices, pomegranate seeds, harissa yoghurt and coriander. Served with Ras El Hanout-seasoned skin-on fries.

Diablo Pizza

Neapolitan pizza, Fior di Latte mozzarella, sliced pepperoni, sliced chorizo, fresh chili and a drizzle of hot honey.

Rigatoni Arabiata [V] [VG]

Slow-cooked cherry tomato and chili ragù, shallots, garlic and parsley.
Add pancetta **£2.50**

Chicken Caesar Salad

Roasted chicken breast and smoked pancetta tossed in Gran Moravia Caesar dressing, baby gem lettuce, shaved Gran Moravia, anchovy fillets and garlic and rosemary croutons.

Chocolate & Salted Caramel Torte [V]

Rich chocolate and salted caramel torte, salted caramel ice cream and a chocolate lule.

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Baked Basque Cheesecake [V]

A twist on a classic, a blend of Sarli Rosa, passionfruit liqueur and pineapple. Shaken over ice.

Lemon Sorbet [V] [VG]

Nichols of Park Gate Amalfi lemon sorbet, lemon zest and mint sprig.

