



ARTISAN

Where Jospur Grilling Meets Artistry with Omkar Mestry

Welcome to Artisan,

by Omkar Mestry

Where culinary artistry harmonises with the timeless allure of **charcoal cooking**. Our menu is a symphony of flavours, an ode to craftsmanship, and a journey into the heart of charcoal-infused cuisine.

Our pride and passion are rooted in our enclosed charcoal oven, which seamlessly integrates the capabilities of a charcoal grill and a barbecue. Dishes are prepared at high temperatures while preserving their innate juiciness and delightful aroma.

Each plate tells a story of the artistry behind charcoal cooking, inviting you to savour a unique gastronomic experience that transcends ordinary dining.

To Start

Charred Globe Artichokes

8.95

Paired with fresh pea shoots, squash and sun-dried tomato arancini, topped with a vibrant pea purée and a drizzle of chlorophyll oil.

Perfectly paired with...
Gruner Veltiner

Wild Boar Croquette

9.95

Served with pickled heritage carrot ribbons, charred romanesco, confit baby shallots and a rich tangy vine sorrel.

Perfectly paired with...
Primitivo di Salento

Foie Gras

10.95

Paired with toasted brioche, chutney, gel of figs, champagne gel, gold leaf and delicate borage.

Perfectly paired with...
Pinot Noir 1620 | Ca'Momi Chardonnay

Cream Wild Mushroom Soup

11.95

Served with wild mushrooms, crispy wild fungi and cheese croquettes. Lightly topped with shavings of fresh truffle.

Perfectly paired with...
Domaine Bel Air Pouilly-Fume | Custoza (Organic)

Lobster Tail

12.95

Paired with a courgette & lobster herb roulade, luxurious avruga caviar and a drizzle of lobster oil.

Perfectly paired with...
Albarino Genio y Figura | Whispering Angel Rosé

From the Grill



All our meat and fish undergo grilling in our Josper Charcoal grill, ensuring top-notch grilling quality using high temperatures, along with the simultaneous infusion of smoky flavours. The Josper enhances the depth of rich flavours in our dishes while guaranteeing impeccable textures and juiciness.

Meat

*Aged rare breeds, locally sourced, and perfectly served with your choice of sauce:
Peppercorn | Veal Jus | Chimichurri | Béarnaise | Hollandaise | Mushroom sauce*

10oz Sirloin Steak	26.95
<i>Perfectly paired with...</i> Cabernet Sauvignon G&W Chateau des Moines	
8oz Fillet Steak	27.95
<i>Perfectly paired with...</i> Azabache Crianza (Organic)	
Venison Fillet	25.95
<i>Perfectly paired with...</i> Agiorgitika Nemea Pinot Noir 1620	
10oz Plant Base Beef Rump	19.95
<i>Perfectly paired with...</i> Agiorgitika Nemea Cabernet Sauvignon G&W	

Seafood

*Seafood plated to perfection and served with your choice of sauce:
Parsley Butter | Potted Shrimp Butter*

King Tiger Prawns Spiedini	14.95
<i>Perfectly paired with...</i> Domaine Bel Air Pouilly-Fume Albarino Genio y Figura	
8oz Tuna steak	21.95
<i>Perfectly paired with...</i> Ca'Momi Chardonnay Whispering Angel Rosé	

Sides

Bone Marrow Mash	4.95	Rosemary Salt Chips	3.95
Garlic Spinach	4.95	Potato Dauphinoise	3.95
Steamed Tenderstem Broccoli	3.95	Rocket Leaves and Parmesan	3.95



Main Dishes

Saffron Pumpkin Risotto	9.95
Paired with elements of pumpkin, topped with toasted pumpkin seeds and crispy sage leaves.	
<i>Perfectly paired with...</i> Domaine Bel Air Pouilly-Fume Pinot Noir 1620	
Lemon Sole	16.95
Served with tender poached samphire, buttery potato croissant, zesty petit capers and a rich tarragon butter cream.	
<i>Perfectly paired with...</i> Albarino Genio y Figura	
Duck Confit	18.95
Paired with herbed grilled peach, smooth purple sweet potato purée, rich blackberry jus and fresh nasturtium.	
<i>Perfectly paired with...</i> Pinot Noir 1620 Ca'Momi Chardonnay	

Artisan Beers

Fabal Lager	6.5
330ml bottle	
Hiver Blonde Honey Beer	6.5
330ml bottle	
Brewdog Punk IPA	7
330ml bottle	

Wine Flights

Enjoy an exquisite journey through our curated wine flights and unlock a world of flavours, one sip at a time. Discover the nuances of different grape varietals, regions, and styles, which have been expertly paired with our dishes. Ask your server for more information.



Please choose any 3 from the wine list *125ml 24*



Our Wine Heroes

White - Chablis Grand Cru Les Preuses	Bottle
2021 Domaine Gautheron	120
Red - Chateau Prierue-Lichine	120
2015 4eme Cru Classe, Margaux	

All prices in GBP include VAT. Service charge is discretionary but a recommended 12.5% will be added to your total bill.
For allergens information, please speak to a member of staff.

Sweet Tooth

Rum Baba	6.95
Warm baba au rhum, paired with a crisp shortbread tuile, drizzled with orange and spiced rum sauce. Topped with tangy orange gel and a zesty orange zest chantilly cream.	
Raspberry Dream	7.95
Raspberry mousse, pistachio praline, and soft vanilla sponge, complemented by velvety pistachio crèmeux, tangy raspberry compote, and a crispy shortbread. Finished with a touch of red glitter.	
Whimsical Wonder	8.95
Vegan chocolate tree, velvety chocolate ganache and rich chocolate soil, paired with juicy confit cherries and tangy cherry compote. Topped with refreshing cherry sorbet and a fluffy cloud of cotton candy for a sweet, playful finish.	
Selection of Artisan Cheese	13.95
Choose 3 from our curated artisanal range including the nutty Comté , rich Pecorino , smoky Applewood Cheddar , bold Gorgonzola , creamy Baron Bigod , tangy Cranberry Cheddar , or the velvety Gruyère . Perfectly complemented by crisp charcoal biscuits.	

Afters

DIGESTIFS & LIQUERS

Janneau VSOP 50ml	9.4
Hennessy 50ml	9.4
Martel XO 50ml	20
Tequila Rose 50ml	9
Grappa Barricata 50ml	9
Baileys 50ml	6
Jagermeister 50ml	8
Limoncello 50ml	8

DESSERT WINE

Tokaji Aszu 5 Puttonyos	50ml	Bottle
Chateau Pajzos, Megyer, Hungary	15	120

HOT DRINKS & COFFEE INFUSED DRINKS

Tea & Coffee	3.95
Selection of Coffees and Artisan Teas	
Liqueur Coffee	11
Selection of Liqueur Coffees Ask your server for more information	
Espresso Martini Cocktail	10



Wines

	WHITE	175ml	Bottle
Custoza (Organic)		11	39
Gorgo, Veneto, Italy			
Cruner Veltiner		11	39
Weingut Heiderer-Mayer, Wagram, Austria			
Albarino Genio y Figura		13	47
Attis, Galicia, Spain			
Ca'Momi Chardonnay		15	53
Napa Valley, USA			
Domaine Bel Air Pouilly-Fume		17	61
Les Pierres Blanches, France			
	ROSE		
Whispering Angel Rosé		18	64
Chateau d'Esclans, France			
	RED		
Azabache Crianza (Organic)		11	39
Rioja, Spain			
Primitivo di Salento		11	39
Doppio Passo, Italy			
Pinot Noir 1620		12	42
Lorgeril, Languedoc, France			
Aglorgitika Nemea		13	49
Lantides Estate, Peloponnese, Greece			
Cabernet Sauvignon G&W		14	52
Geoff Merrill, McLaren Vale, South Australia			
Chateau des Moines		15	55
Lalande de Pomerol, Bordeaux, France			
	CHAMPAGNE & PROSECCO	125ml	Bottle
Santome Prosecco		7.5	30
Italy			
Taittinger		15	70
Reims, France			
Veuve Clicquot			80
Champagne, France			
<i>Veuve Clicquot Ponsardin is a Champagne house founded in 1772 and based in Reims. It is one of the largest Champagne houses. Madame Clicquot is credited with major breakthroughs, creating the first known vintage champagne in 1810 and inventing the riddling table process to clarify champagne in 1816.</i>			

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