



ARTISAN RIBBLE VALLEY

— MENU —

*****Allergies & Intolerances*****

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.

APPETISERS

Garlic Bread

Traditional 6.5

Vegan 6.5 

Mozzarella & sun blushed tomato 8 

Mushroom, Parmesan, Rocket & truffle 8 

Goats cheese, Sweet red onion, Rocket & balsamic 8.5 

Mixed Olives 5

Olives, Sun blushed tomatoes, Mixed herbs

Roasted Red Pepper Hummus 7

Pitta bread, Lemon oil

Garlic & Parmesan Dough Balls 7.5

Walnut pesto, Creamy goats cheese & chive sauce

Pigs In Blankets 7

English mustard mayonnaise

SALADS

Chargrilled Chicken Caesar 14.5

Garlic, Lemon & herb marinated chicken breast, Gem lettuce, Ciabatta croutons, Anchovy, Pancetta, Parmesan

Rump Steak & Blue Cheese 15.5

Red onion, Sun blushed tomatoes, Roast red peppers, Mixed leaf, Ciabatta croutons, Balsamic & lemon dressing

Roast Cajun Spiced Butternut Squash 14

Black beans, Sweetcorn, Chargrilled courgette,

Avocado, Tomato, Red onion, Coriander,

Rocket, Lime & olive oil dressing

BURGERS

All our burgers are served on a sesame brioche bun with a side of coleslaw and either chunky chips or fries

Artisan Classic Beef 16

Artisan beef patty, Monterey Jack cheese, Streaky bacon, Gem lettuce, Tomato, Gherkin, Artisan burger sauce

Crispy Cajun Chicken 16

Crispy coated Cajun chicken breast, Monterey Jack cheese, Gem lettuce, Beef tomato, Sweet chilli mayonnaise

Rajma - Curried Kidney Bean 15

Sweetcorn & mango salsa, Monterey Jack cheese, Beef tomato, Curry mayonnaise

Artisan Sloppy Joe 17

Artisan beef patty, Brisket chilli, Jalapenos,

Mozzarella, Gem lettuce, Beef tomato, BBQ sauce

STARTERS

Homemade Soup of The Day 7.5

Homemade bread roll & butter

Crispy Bowland Ham & Cheese Hash Brown 9

Lancashire cheese, Beer braised onions, Wholegrain mustard

Homemade Artisan Black Pudding 9

Poached egg, Wholegrain mustard & bacon sauce

Grilled Tiger Prawns 10.5

Lemon, Rocket & parmesan salad

Smoked Salmon & Chive Bon Bon's 9.5

Sweetcorn & mango salsa, Roast red pepper mayonnaise

Beef Brisket Chilli Nachos 9

Mozzarella, Salsa, Guacamole, Sour cream

Sweet Potato Chilli Nachos 8.5

Vegan cheese, Salsa, Guacamole

Sticky Chinese BBQ Jackfruit Bao Buns 9

Spring onions, Pickled ginger, Cucumber

Crispy Spiced Falafel 9

Tomato salsa, Rocket, Mint & cucumber yoghurt

ARTISAN PIZZAS

Classic Margherita 11

Artisan tomato sauce, Mozzarella, Basil

Seafood 13.5

Marinated tuna, Tiger prawns, Crayfish,

Anchovy, Artisan tomato sauce, Mozzarella

Vegan 12.5

Roasted peppers, Sun blush tomatoes, Chargrilled courgette, Olives, Vegan cheese

Caprina 13

Goats cheese, Mozzarella, Olives, Roasted peppers, Red onion, Walnut pesto

Trio Sausage 13.5

Chorizo, Pepperoni, Nduja, Tomato sauce, Mozzarella

ALLERGIES

Vegetarian |  Gluten Free | 
Vegan |  Available Gluten Free | 

MAIN COURSES

Roast Lamb Rump 22.5

Dauphinoise potato, Peas a la Francaise, Feta & mint bon bons, Red wine sauce

Steak & Ale Pie 18.5

Marinated sirloin, Chuck & cheek, Root vegetables, Puff pastry, Koffman cabbage, Chunky chips

Chick Pea, Butternut & Spinach Saag Curry 17

Toasted cashew nuts, Chilli, Garlic flat bread, Red onion bhaji

Artisan Mixed Kebab 21

Marinated chicken breast, Lamb kofta, Falafel, Coriander flat bread, Harissa yoghurt, Red pepper hummus, House salad, Fries

Kedgerie Fish Cake 18.5

Smoked haddock, Spring onion, Leek & curry fish cake, Butternut squash, Spinach, Roasted peppers, Coconut curry sauce, Poached egg, Chilli oil

Classic Fish & Chips 16.5

Beer battered haddock fillet, Chunky chips, Mushy peas, Tartare sauce, Curry mayonnaise, Gravy, Bread & butter, Lemon wedge

10 oz Rump Steak 22

Roast tomato, Garlic field mushroom, Onion rings, Caesar salad, Peppercorn sauce

10 oz Sirloin Steak 28.5

Roast tomato, Garlic field mushroom, Onion rings, Caesar salad, Peppercorn sauce

"AFC" Artisan Fried Chicken 20.5

Crispy Cajun wings, Drumstick & thigh, BBQ corn on the cob, House slaw, Boston spiced baked beans, Fries

PASTAS

Chicken, Chorizo & Nduja Pappardelle 15

Peppers, Spinach, Sun blushed tomatoes, Creamy tomato sauce, Rocket & parmesan

Mixed Seafood Linguine 15

Cod, Mussels, Tiger prawns, Squid, Crayfish, Creamy tomato sauce

Goats Cheese, Spinach & Pea Gnocchi 14

Creamy garlic & chive sauce, Truffle oil, Rocket & parmesan

Lentil & Wild Mushroom Bolognese 14

Lemon oil, Rocket

Carbonara 14

Pancetta, Parmesan, Cream, Egg yolk

SIDES

Chunky Chips 4.5 House Fries 4.5

Sweet Potato Fries 5 Aspen Fries 5.5

Onion Rings 4 Mixed Salad 5

Rocket, Sun Blushed Tomato & Parmesan Salad 5

BBQ Corn On The Cob & Garlic Butter 5

Chargrilled Broccoli, Lemon Oil, Parmesan 5

Peas a la Francaise 5 Dauphinoise Potatoes 5

SUNDAY ROASTS

Roast Sirloin Of Beef 21.50

Garlic & Herb Roast Poussin 18.50

Butternut Squash Wellington 16.50 

ALL SERVED WITH

Garlic & herb roast potatoes | Creamy mash potato
Cauliflower cheese | Sage & onion stuffing | Spring greens | Yorkshire pudding | Gravy

AVAILABLE SUNDAYS 12:00 | 20:00

DESSERTS

Raspberry & Chocolate Cookie Dough 9

White chocolate ice cream, Whipped cream

Lemon, Orange & Lime Posset 9

Crushed meringue, Raspberries, Gin & lemon sorbet

Sticky Toffee Pudding 8.5

Stem ginger ice cream, Caramel sauce

Eton Mess Sundae 9

Strawberries & cream ice cream, Whipped cream, Meringue, Fresh strawberries, Coulis

Warm Chocolate Cake 9

Chocolate ice cream, Coulis, Seasonal berries

Chocolate Brownie & Coconut Sundae 8.5

Chocolate sauce, Toasted coconut flakes, Whipped cream

Mango Sorbet Sundae 8.5

Pineapple, Mango & passionfruit Salsa