

## Appetisers

### Garlic Breads (Gluten free on request)

Traditional <span>V</span>	6.5	Mozzarella & Sun Blushed Tomato, Basil Oil <span>V</span>	8
Vegan <span>VE</span>	6.5	Goats Cheese, Onion Marmalade, Rocket & Balsamic <span>V</span>	8
Cheesy <span>V</span>	8	Garlic Mushroom, Truffle Oil, Mozzarella, Parmesan <span>V</span>	8

## Starters

<b>Creamy Celeriac Veloute</b> <span>V</span>	8		
Wild mushroom dumpling, truffle oil			
<b>Toasted Goat Cheese Crumpet</b> <span>V</span>	9.5		
Basil butter, tomato fondue, rocket, balsamic			
<b>'Pig &amp; Beans'</b>	10.5		
Crispy pork belly and Bury black pudding, BBQ baked beans, fried quails egg, star anise & chilli pork jus			
<b>Harissa Roast Cauliflower</b> <span>VE GF</span>	9		
Red pepper, coriander & lemon hummus, dukkah, vegan yoghurt, lemon oil			
<b>Baked Chorizo &amp; Tiger Prawns</b> <span>GF</span>	10.5		
Artisan tomato sauce, olives, sunblushed tomatoes, garlic butter, toasted ciabatta			

## Sharing Boards

<b>Duck</b>	32		
Crispy slow cooked duck legs, bao buns, chinese pancakes, cucumber, spring onion, plum sauce, hoisin sauce, salt & pepper fries			
<b>Seafood</b>	36		
Beer battered haddock goujons, garlic prawns skewers, house tea smoked salmon, prawn cocktail gem cups, rollmop herrings, beetroot & red onion salad, crispy spiced fish pakoras tartar sauce, Marie Rose sauce, horseradish mayonnaise, brown bloomer, new potato salad			
<b>Vegan</b> <span>VE</span>	28		
Crispy cajun oyster mushrooms, red pepper coriander and lemon hummus, beetroot & red onion salad, spiced couscous salad, BBQ jackfruit bao buns, toasted pitta, curry cauliflower fritters, marinated olives, vegan garlic ciabatta			

## Salads

<b>House Tea Smoked Salmon &amp; Prawn Salad</b> <span>GF</span>	16.5		
Mixed leaves, olives red onion, sun blushed tomato, cucumber, lemon oil, Marie Rose sauce			
<b>Roast Rump Steak &amp; Stilton Salad</b>	17.5		
Mixed leaves, croutons olives, sun blushed tomatoes, cucumber, pickled red onion, balsamic dressing			
<b>BBQ Spiced Butternut Squash Salad</b> <span>VE GF</span>	15		
Mixed leaves, cucumber, olives, sun blushed tomato, red onion, red pepper, coriander, lemon hummus, lemon oil			
<b>Chargrilled Cajun Chicken Ceasar Salad</b>	15.5		
Croutons, gem lettuce, anchovies, parmesan, crispy pancetta, caesar dressing			

## Grill

Chargrilled 8oz Fillet Steak	37
Chargrilled 10oz Rump Steak	25
Chargrilled 10oz Ribeye Steak	30
Chargrilled 16oz T Bone Steak	35

*All steaks are served with chunky chips, onion rings, pepper sauce, grilled garlic field mushrooms.*

## Pasta (Gluten free on request)

<b>Smoked Salmon, Pea &amp; Asparagus Linguine</b> <span>GF</span>	16		
Parmesan, lemon oil			
<b>Chicken &amp; Pesto Papperdelle</b> <span>GF</span>	15		
Sun blushed tomato, spinach, rocket, parmesan, toasted pine nuts			
<b>Slow Cooked Ox Cheek Ragu Lasagne</b>	16		
12 hour slow cooked ox cheek ragu, truffle & cheese sauce, garlic ciabatta, house salad			

## Mains

<b>Classic Fish &amp; Chips</b> <span>GF</span>	17.5	<b>Beetroot &amp; Wild Mushroom Risotto</b> <span>VE GF</span>	16
Beer battered haddock fillet, chunky chips, mushy peas, tartare sauce, curry mayonnaise, gravy, bread & butter, lemon wedge		Butternut squash, crispy sage, toasted almonds and basil oil	
<b>Curried Lamb Duo</b>	23.5	<b>Classic Tuna Nicoise</b> <span>GF</span>	19.5
Slow cooked lamb shoulder, spinach, coconut spices, roast lamb rump, couscous, toasted cashew nuts, crispy onions, mint yogurt, mango chutney, mini popoadoms		Chargrilled marinated tuna steak, new potato, green beans, soft boiled egg, tomato, olives, gem lettuce, anchovies, balsamic	
<b>Roast Chicken Breast</b>	18.5	<b>Cauliflower, Spinach &amp; Gruyere Cheese Bake</b> <span>V</span>	16.5
Slow cooked ham hock and leek potato cake, koffman cabbage, baby leek, rich irish stout sauce		Cauliflower, spinach & gruyere cheese bake with ruffle & chive mash, house salad	

## Burgers

<b>Classic</b>	15.5		
Double Artisan smash beef burger patties, Monterey Jack cheese, streaky bacon, gem lettuce, tomato, gherkin, Artisan burger sauce			
<b>BBQ</b>	17		
Double Artisan smash burger patties, BBQ 14 hr slow cooked pulled pork shoulder, streaky bacon, jalapenos, Monterey Jack cheese, gem, JD BBQ sauce			
<b>AFC</b>	16		
Crispy buttermilk cajun chicken breast, Monterey Jack cheese, hash brown, gem lettuce, tomato, mayonnaise			
<b>Smash &amp; Spice</b>	17		
Crispy buttermilk cajun chicken breast, smashed avocado, chilli cheese, jalapenos, gem lettuce, sriracha mayonnaise			
<b>Vegan</b> <span>VE</span>	16.5		
Meat plant based burger pattie, vegan cheese, gem, tomato, gherkin, vegan mayonnaise			

*All burgers served on a toasted sesame seed brioche bun served with skin on fries, house slaw and onion rings.*

## Pizza (Gluten free on request)

<b>Classic Margherita</b> <span>V</span>	12
Confit cherry tomatoes, buffalo mozzarella, tomato sauce, basil oil	
<b>Vegan</b> <span>VE</span>	13
Garlic field mushroom, marinated artichokes, olives, roast red peppers, mozzarella, tomato sauce	
<b>Spicy Sausage</b>	13.5
Pepperoni & nduja sausage, fresh chillies, mozzarella, tomato sauce	
<b>Garlic Prawn</b>	13.5
Crayfish, pesto, rocket, mozzarella, tomato sauce, lemon oil	



## Sunday Roast Sharing Boards

Roast Sirloin of Beef	21.5
Roasted Chicken	18.5
Roast Leg of Lamb	21.5
Butternut Squash Wellington <span>V</span>	16.5

*All Sunday Roast are served with herb & garlic roast potatoes, creamy mash, cauliflower cheese, sage & onion stuffing, honey glazed carrots, chipolata, yorkshire pudding and gravy.*

V Vegetarian VE Vegan GF Gluten Free (Available on Request)

If you have any allergies please inform a member of staff immediately and we'll handle the rest.

## Desserts

- White Chocolate & Raspberry Creme Brulee** 9  
With almonds & pistachio biscotti
- Rum Bread & Butter Pudding** 9  
Rum & raisin brioche bread & butter pudding, vanilla creme anglaise, rum & raisin ice cream
- Sticky Toffee Pudding** GF 9  
Caramel sauce, vanilla ice cream
- Mixed Berry Fruit Tart** 9  
Seasonal berries, vanilla creme diplomat, raspberry swirl ice cream
- Black Forest Brownie Sundae** GF 9  
Poached cherries, kirsch, chocolate sauce, triple chocolate brownie, cherry ripple ice cream, triple chocolate ice cream
- Eton Mess Sundae** GF 9  
Poached strawberries, strawberry coulis, strawberry ice cream, meringue
- Chocolate & Frangelico Mousse** 9  
Hazelnut praline, Wallings rocher ice cream
- Vegan Lemon Cheesecake** VE 9  
Vegan vanilla ice cream, poached blueberries & blueberry compote

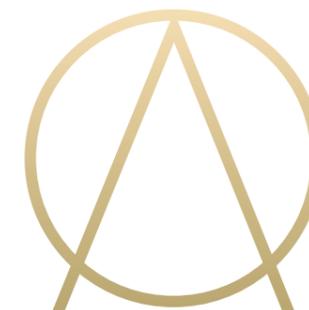
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ARTISAN RIBBLE VALLEY

**Welcome to Artisan.**

*It's our name. It's who we are. It's what we do.*

Born from a passion of where we're from; Artisan is a food celebration of Lancashire pride and Ribble Valley love, infused with fantastic mouth-watering produce from our local, cherry picked, independent award winning artisan producers.

*All brought together under one roof, with a modern twist and a little added theatre...*

**Contact Us**

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