

Appetisers

Garlic Breads (Gluten free on request)

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

Starters

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

Sharing Boards

Duck	32		
Crispy slow cooked duck legs, bao buns, chinese pancakes, cucumber, spring onion, plum sauce, hoisin sauce, salt & pepper fries			
Seafood	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			
Vegan VE	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

House Tea Smoked Salmon & Prawn Salad GF	16.5		
Mixed leaves, olives red onion, sun blushed tomato, cucumber, lemon oil, Marie Rose sauce			
Roast Rump Steak & Stilton Salad	17.5		
Mixed leaves, croutons olives, sun blushed tomatoes, cucumber, pickled red onion, balsamic dressing			
BBQ Spiced Butternut Squash Salad VE GF	15		
Mixed leaves, cucumber, olives, sun blushed tomato, red onion, red pepper, coriander, lemon hummus, lemon oil			
Chargrilled Cajun Chicken Ceasar Salad	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)

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

Mains

Classic Fish & Chips GF	17.5	Beetroot & Wild Mushroom Risotto VE GF	16
Beer battered haddock fillet, chunky chips, mushy peas, tartare sauce, curry mayonnaise, gravy, bread & butter, lemon wedge			
Curried Lamb Duo	23.5	Classic Tuna Nicoise GF	19.5
Slow cooked lamb shoulder, spinach, coconut spices, roast lamb rump, couscous, toasted cashew nuts, crispy onions, mint yogurt, mango chutney, mini popoadoms			
Roast Chicken Breast	18.5	Cauliflower, Spinach & Gruyere Cheese Bake V	16.5
Slow cooked ham hock and leek potato cake, koffman cabbage, baby leek, rich irish stout sauce			

Burgers

Classic	15.5		
Double Artisan smash beef burger patties, Monterey Jack cheese, streaky bacon, gem lettuce, tomato, gherkin, Artisan burger sauce			
BBQ	17		
Double Artisan smash burger patties, BBQ 14 hr slow cooked pulled pork shoulder, streaky bacon, jalapenos, Monterey Jack cheese, gem, JD BBQ sauce			
AFC	16		
Crispy buttermilk cajun chicken breast, Monterey Jack cheese, hash brown, gem lettuce, tomato, mayonnaise			
Smash & Spice	17		
Crispy buttermilk cajun chicken breast, smashed avocado, chilli cheese, jalapenos, gem lettuce, sriracha mayonnaise			
Vegan VE	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)

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

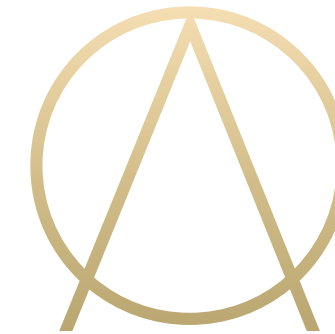
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ARTISAN RIBBLE VALLEY

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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