

Artisan Ribble Valley

SET MENU

Starters

Mozzarella, sun Blushed tomato Garlic Bread	8
Creamy Celeriac Veloute, wild mushroom dumplings, tulle oil	8
Toasted goats cheese crumpet, basil butter, tomato fondue, rocket, balsamic	9.5
Crispy pork belly & bury black pudding, BBQ baked beans, fried quails egg, star anise and chilli pork jus	10.5
Baked chorizo and tiger prawns. Artisan tomato sauce, olives, sunblushed tomatoes, Garlic butter, toasted ciabatta	10.5

Mains

Chicken, spinach, sun blushed tomato and pesto pappardelle, rocket, parmesan, toasted pine nuts	15
Classic fish and chips. Beer battered haddock, chunky chips, mushy peas, tartar sauce, curry mayonnaise, bread and butter, gravy, lemon	17.5
Roast chicken breast. Slow cooked ham hock and leek potato cake, koffman cabbage, baby leek, rich irish stout sauce	18.5
Double beef burger, monterey jack cheese, streaky bacon, gem lettuce, tomato, gherkin, burger sauce	15.5
Char grilled 8 oz fillet steak, chunky chips, onion rings, pepper sauce, grilled garlic field mushroom	37
Cauliflower, Spinach & Gruyere Cheese Bake. Cauliflower, spinach & gruyere cheese bake with ruffle & chive mash, house salad	16.50

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Desserts

White chocolate and raspberry creme brulee, almond and pistachio biscotti

Sticky toffee pudding, caramel sauce, vanilla ice cream

Chocolate and frangelico mousse. Hazelnut praline, wallings rocher ice cream

Vegan Lemon cheesecake, vegan vanilla ice cream, poached blueberries and
blueberry compote VE

All desserts £9