

Brunch

Breakfast Roll Bacon, sausage patty, fried egg, Monterey Jack cheese, sweet chilli jam, sourdough roll	9.5	Full English Two sausage, two bacon, bury black pudding, grilled garlic field mushroom, roast parmesan and herb breadcumb tomato, BBQ beans, hash brown, choice of egg, sourdough toast	15
Veggie Roll V GF Smashed avocado, grilled halloumi, fried egg, sweet chilli jam, sourdough roll	9.5	Vegan Full English VE Two vegan sausages, vegan black pudding, grilled garlic field mushroom, roast tomato, BBQ beans, hash browns, sourdough toast	15
Avocado on Toast V GF Smashed avocado, toasted sourdough, grilled halloumi, poached eggs, sweet chilli sauce	12	Steak & Eggs Grilled rump steak, two fried eggs, grilled garlic mushroom, roast parmesan and herb crumbed tomato, bernaise, sourdough	17
Spanish Eggs Two poached eggs, chorizo, nduja tomato sauce, crispy paprika new potatoes, jalapeño, sourdough toast	12.5		

Small Plates

Grilled Garlic Tiger Prawns Chorizo, nduja, sun blushed tomato sauce, garlic ciabatta	10.5	Roast Paprika New Potatoes VE GF Bravas sauce, saffron aioli	6.5
Spiced Moroccan Lamb & Apricot Meatballs Toasted pitta, olives, paprika tomato sauce, coriander yoghurt	8.5	Siracha & Honey Hot Wings Celery, blue cheese dip	8
Beetroot Falafel VE Red pepper, coriander and lemon couscous, chilli jam, mint yoghurt	7.5	Braised Sticky Pig Cheek Pineapple salsa, chilli & star anise sauce, crispy rice noodles	9
Bury Black Pudding Bon Bons Apple puree, wholegrain mustard	6.5	Cajun Battered Halloumi Bites V Sweet chilli and BBQ dips	7
Roast Red Pepper & Lemon Hummus VE GF Toasted pitta, hazelnut and sesame dukkah	6.5	Marinated Nocellera Olives VE GF Sun blushed tomato and artichoke	5.5
		Edamame Beans VE GF Edamame beans with simple salt	6.5

Sides

Chunky Chips	4.5	Sticky Spiced Red Cabbage	4.5
Skin on Fries	4.5	Rocket & Parmesan Salad	5
Aspen Fries	4.5	Artisan Mixed Salad VE	4.5
Beer Battered Onion Rings	4.5		

Pizza (Gluten free on request)

Classic Margarita V Confit cherry tomatoes, buffalo mozzarella, tomato sauce, basil oil	12.5
Spicy Sausage Pepperoni & nduja sausage, fresh chillies, mozzarella, tomato sauce	14.5
Veggie V Artichoke, olive, sun blushed tomato, roast red peppers	13.5
Traditional V	6.5
Mozzarella and Sun Blushed Tomato V	8

Why not add a Garlic Bread?

(Gluten free/Vegan on request)

Traditional V	6.5
Mozzarella and Sun Blushed Tomato V	8

Sunday Roast Sharing Boards

Roast Rump of Beef	21.5
Roasted Chicken	18.5
Butternut Squash Wellington	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 & gravy.

Sandwiches

All sandwiches are served with skin on fries and coleslaw. All sandwiches can be made Gluten Free.

Crispy Cajun Chicken Wrap Gem lettuce, red onion, tomato, sweet chilli mayo	12.5	Tuna & Red Onion Melt Mozzarella, sourdough	9.5
Chargrilled Rump Steak Garlic mushroom, rocket, red onion, tomato, sourdough, peppercorn sauce	14	Beetroot Falafel & Roasted Red Pepper & Lemon Hummus Wrap VE Gem lettuce, red onion, sun blushed tomato, sweet chilli sauce	12.5

Cold Sandwiches on White or Brown

Chicken & Tarragon Mayonnaise	Ham & Mustard Mayonnaise	Egg Mayonnaise & Cress V	7.5
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Pies

Slow Cooked Steak, Garstang Blue Cheese & Guinness Pie Sticky spiced red cabbage, chunky chips, gravy	17.5	Three Cheese & Caramelised Onion Pie V Homemade BBQ beans, chunky chips	16.5
Chicken, Leek & Ham Hock Pie Carrot and swede mash, chunky chips, creamy wholegrain and chive sauce	17.5	Cauliflower, Butternut Squash & Spinach Balti Pie V Pickled chilli and star anise beetroot, curry sauce, sweet potato wedges	16.5

Ask your server about our weekend specials

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

- Baileys Creme Brulee** (Gluten free on request) 9
Shortbread, seasonal berries
- Classic Lemon Tart** 9
Strawberry coulis, strawberry and cream ice cream, seasonal berries
- Sticky Toffee Pudding** (Gluten free on request) 9
Vanilla caramel sauce, vanilla ice cream
- Tropical Mess Sundae** GF 9
Coconut ice cream, mango sorbet, crushed meringue, mango coulis, whipped cream
- Black Forest Brownie Sundae** GF 9
Black cherry ripple and triple ice cream, chocolate brownie, poached cherries, whipped cream
- Chocolate & Frangelico Mousse** (Gluten free on request) 9
Hazelnut praline, Wallings rocher ice cream
- Vegan Chocolate Cheesecake** VE GF 9
Raspberry coulis, vegan chocolate ice cream, seasonal berries

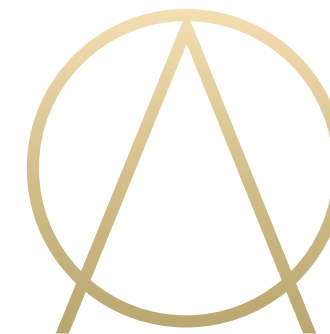
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www.artisanribblevalley.co.uk

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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

01254 822 556 (Select Option Two)

Our Address

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