



# ARTISAN GRILL



## Breads

Olive Oil  
& Balsamic Vinegar **£2**

## Green & Black Olives

Traditional Italian  
Olives from Sicily **£2**

## Cured Meat Board

Marinated Vegetables, Olives  
& Freshly Baked Bread **£7/13**

## Starters

[www.artisangrill.co.uk](http://www.artisangrill.co.uk)

Two Way Pear Salad with Smoked Aylesbury Duck  
Rucola & Blue Cheese Dressing **£9**

Diver Caught Scallops  
Beignet, Grilled & Ceviche, Ponzu Sauce **£10**

Zucchini & Lemon Mint Soup **£6**

Beetroot Carpaccio & Golden Beet Slaw  
Rosary Goats Cheese, Walnut Dressing **£8**

Cav. Giuseppe Cocco Linguine Pasta  
with Fresh Crab Meat, Chilli & Garlic **£8/15**

Hot & Cold Scottish Loch Duart Salmon Three Ways  
Cucumber and Dill "Crème Fraîche" **£9**

Foie Gras with Pear & Quince Jelly  
Toasted Brioche **£10**

Steamed Asparagus, Warm Dipping Camembert **£9**

## From the grill

All weights refer to raw weights

Only the best cuts of **MEAT** are good enough  
for Artisan Grill. We have gone to great lengths  
to source the finest quality.

We source all our **FISH** responsibly  
& passionately believe in promoting  
the most sustainable fish available.

Why not try our very own **British Wagyu**. Claimed to be the most  
tender, succulent and tastiest meat in the World. Reared in  
Yorkshire on a beer diet and massaged from birth... Lucky Cow!

28 Day Aged Aberdeen Angus Sirloin Steak, 280g **£32**

Casterbridge Prime Fillet Steak, 200g **£29**

28 Day Dry Aged Hereford Rib-Eye on the bone, 340g **£26**

35 Day Aged "Yorkshire Wagyu" Rump Steak, 200g **£29**

35 Day Aged "Yorkshire Wagyu" Rib-Eye Steak, 227g **£40**

Add some "Surf" - 2 Tiger Prawns **£6**

Corn Fed Half Chicken Jambonette **£18**

Salt Marsh Lamb Leg Steak, 200g **£19**

### Sauces £2

Béarnaise, Café de Paris Butter, Peppercorn, Lyonnaise

All steaks served with our Chef's selection of mustards:

Tracklements English Mustard, Smooth Dijon, Pommery Mustard and Tarragon Dijon.

Tiger Prawns (6 in the shell) **£18**

Yellow Fin Tuna Steak, 200g **£22**

Sustainable Line Caught Fresh Seabass Fillet, 200g **£20**

Scottish Loch Duart Salmon, 240g **£18**

### Sauces £2

Beurre Blanc, Hollandaise, Sauce Vierge, Spicy Tomato Salsa

Fish & Chips - Artisan Beer Battered  
Line Caught Cod & Chips, Mushy Peas and Pickles **£18**

## Vegetarian

Asparagus & Piquillo Peppers Risotto, Truffle Essence **£16**

Tomato, Basil & Mozzarella Tortelloni,  
Salsa Verde & Flaked Parmesan **£15**

## Sides

All £4

Buttered Green Beans • Sautéed Spinach • Seasonal Vegetable Selection • Broccoli Hollandaise • Dauphinoise Potatoes  
Creamy Maris Piper Mashed Potatoes • French Fries, Sea Salt and Aioli • Mixed Baby Leaf Salad, Citrus Olive Oil  
Rucola & Flaked Parmesan Salad with Aged Balsamic Dressing • Cherry Tomato & Red Onion Salad, Sweet Chilli Oil

Menus are accurate at the time of printing. All menus are subject to change and withdrawal without notice. Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help