ARTISAN

Where Josper Grilling Meets Artistry with Omkar Mestry

Welcome to Artisan,

by Omkar Mestry

Where culinary artistry harmonises with the timeless allure of **charcoal cooking**. Our menu is a symphony of flavours, an ode to craftsmanship, and a journey into the heart of charcoal-infused cuisine.

Our pride and passion are rooted in our enclosed charcoal oven, which seamlessly integrates the capabilities of a charcoal grill and a barbecue. Dishes are prepared at high temperatures while preserving their innate juiciness and delightful aroma.

Each plate tells a story of the artistry behind charcoal cooking, inviting you to savour a unique gastronomic experience that transcends ordinary dining.

To Start

Coal-Roasted Artichoke V, GF, N, M | 344Kcal — 11
Artichoke velouté, truffle custard, hazelnut crumble, winter truffle

Perfectly paired with...
Vinho Verde Loureiro/Alvarinho, Quinta de Azevedo, Portugal

Wild Mushroom Royale tart V, G | 154kcal — 12
Porcini custard and Dust, mushroom tuile

Perfectly paired with...
Pinot Nero, Ca' di Alte, Veneto, Italy

Hand-Dived Orkney Scallops GF, CR, M, SU | 99Kcal — 14
Cauliflower three ways, brown butter emulsion, Avruga Caviar, apple vinegar gel

Perfectly paired with...
Touraine Sauvignon Blanc, Domaine Joël Delaunay, Loire, France

Aylesbury Duck Liver Paté G | 628Kcal — 12
Madeira jelly, toasted brioche, spiced quince, glazed orange segments

Perfectly paired with...
NOTOS Merlot/Mavroudi, Kanakaris, Peloponnese, Greece

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(v) Vegetarian, (VG) Vegan, (C) Celery, (CR) Crustaceans, (E) Egg, (G) Gluten, (F) Fish, (L) Lupin, (M) Milk, (Mo) Molluscs, (Mu) Mustard, (N) Nuts, (P) Peanuts, (S) Soya, (Su) Sulphur Dioxide, (Se) Sesame, Gluten Free (GF)

From the Grill

All our meat and fish undergo grilling in our Josper Charcoal grill, ensuring top-notch grilling quality using high temperatures, along with the simultaneous infusion of smoky flavours. The Josper enhances the depth of rich flavours in our dishes while guaranteeing impeccable textures and juiciness.

Grilled Meats

All meats are Josper charcoal roasted and served with seasonal root vegetables, leeks and confit onion.

8oz Grass-Fed Fillet **GF | 309Kcal** 35

Perfectly paired with...
Bordeaux Rouge, Château de Fontenille, France

10oz Dry-Aged Sirloin **GF | 310Kcal** 32

Perfectly paired with...
Mendoza Cabernet Sauvignon, Kaiken Clásico, Argentina

Lamb Rack **GF | 442Kcal** 35

Perfectly paired with...
Mendoza Cabernet Sauvignon, Kaiken Clásico, Argentina

Coal-Roasted Cauliflower **VG, GF | 297Kcal** 19

Chimichurri, Rocket and date molasses, pomegranate

Perfectly paired with...
Curicó Chardonnay, Montes Classic Series, Valle Central, Chile

Seafood

Seafood plated to perfection and served with your choice of sauce:
Parsley butter | Potted shrimp butter

Josper-Grilled Halibut Fillet **GF, F | 304Kcal** 26

Courgette stack, Smoked aubergine, bed of herbed spiced Quinoa, thong seaweed

Perfectly paired with...
Vinho Verde Loureiro/Alvarinho, Quinta de Azevedo, Portugal

King Prawn Spiedini **GF, DF, CR | 255Kcal** 24

Garlic, chilli, preserved lemon

Perfectly paired with...
Touraine Sauvignon Blanc, Domaine Joël Delaunay, Loire, France

Sides

Fresh, seasonal, and designed to complement.

Triple-Cooked Chips | 357Kcal 6

Duck Fat Roast Potatoes GF | 117Kcal 6

Charred Tender stem Broccoli V, VG, GF, SE | 62Kcal 6
Miso tahini

Sprouts, Chestnut & Pancetta GF, N | 204Kcal 6

Mac & Cheese Gratin V, G, M, E | 258Kcal 6
Aged Cheddar and Gruyère

Winter Leaf Salad VG, GF | 88Kcal 5

Main Dishes

Butternut and Lentil Wellington **G, VG, L | 527Kcal** — 23
Mushroom duxelles, Charred Romanesco Florets. Wild Mushroom Sauce

Perfectly paired with...
Carignan, Baron de Badassière, Languedoc, France

Pork Cutlet **GF, M | 265Kcal** — 22
Baby candied apples, chorizo mash, chorizo crumbs, maple jus

Perfectly paired with...
NOTOS Merlot/Mavroudi, Kanakaris, Peloponnese, Greece

Beef Short Rib **GF | 830Kcal** — 25
Celeriac fondant, grilled asparagus

Perfectly paired with...
Mendoza Cabernet Sauvignon, Kaiken Clásico, Argentina

Confit Duck **GF, SU | 874Kcal** — 26
Capers & lime sauce, broccolini, sweet potato.

Perfectly paired with...
Carignan, Baron de Badassière, Languedoc, France

Artisan Beers

Madri — 7
330ml bottle

Cobra — 7
330ml bottle

Punk IPA — 7.80
330ml bottle



Wine Flights

Enjoy an exquisite journey through our curated wine flights and unlock a world of flavours, one sip at a time. Discover the nuances of different grape varietals, regions, and styles, which have been expertly paired with our dishes. Ask your server for more information.

Please choose any 3 from the wine list *125ml* **24**

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Sweet Tooth

Coconut and Charred Pineapple VG, GF, S | 412Kcal — 11
Pineapple curd and Compote, coconut crumbs

Black Forest Reimagined M, G, S | 1030Kcal — 13
Cherry gel, kirsch cream, chocolate sponge

Selection of Sorbets VG, GF | 142Kcal — 9
Seasonal flavours

British Artisan Cheese Selection M, L, G | 557Kcal — 13.50
Cornish Yarg, Bath Soft Cheese, Somerset Brie, Cropwell Bishop blue Stilton,
Served with seeded Cracker, Figs and Fig chutney

Afters

DIGESTIFS & LIQUERS

Janneau VSOP 50ml	9.4
Hennessy 50ml	9.4
Martel XO 50ml	20
Tequila Rose 50ml	9
Grappa Barricata 50ml	9
Baileys 50ml	6
Jagermeister 50ml	8
Limoncello 50ml	8

DESSERT WINE	50ml	bottle
2018 Tokaji Aszu 6 Puttonyos **Dobogo, Hungary**	15	120

HOT DRINKS & COFFEE INFUSED DRINKS

Tea & Coffee — 3.95
Selection of Coffees and Artisan Teas

Liqueur Coffee — 11
Selection of Liqueur Coffees
Ask your server for more information

Espresso Martini Cocktail — 15



Wines

WHITE	175ml	bottle
Catarratto, Casa Mia **Sicily, Italy**	11.20	43
Vermentino, Les de L'Eglise **Languedoc, France**	12.20	47
Vinho Verde Loureiro/Alvarinho **Quinta da Azevedo, Portugal**	13.50	52
Curicó Chardonnay, Montes Classic Series **Valle Central, Chile**	15.10	58
Touraine Sauvignon Blanc, Domaine Joël Delaunay **Loire, France**	15.80	61
ROSÉ		
Coteaux d'Aix-en-Provence Rosé **Maison Saint Aix, France**	16.90	65
RED		
Tinto, Bodegas Máximo **Castilla y León, Spain**	11.20	43
Carignan, Baron de Badassière **Languedoc, France**	11.90	46
Pinot Nero, Ca'di Alte **Veneto, Italy**	13.00	50
NOTOS Merlot/Mavroudi, Ranakaris **Peloponnese, Greece**	13.80	53
Mendoza Cabernet Sauvignon, Raiken Clásico **Argentina**	14.50	56
Bordeaux Rouge, Château de Fontenille **France**	16.90	65
CHAMPAGNE & PROSECCO	125ml	Bottle
NV Prosecco Spumante Extra Dry, Ca'di Alte **Veneto, Italy**	9.00	39
NV La Cuvée Brut, Laurent-Perrier **Champagne, France**	16.00	85
NV Cuvée Rosé, Laurent-Perrier **Champagne, France**	17.90	95

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