



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

Seared Dover Scallops

18.5

Accompanied by a harmony of garden peas and fermented shimeji, enhanced by mushroom coral, topped with truffle foam.

Perfectly paired with...

Albarino Genio y Figura

Smoked Gressingham Duck Breast

16.5

Accompanied by a vibrant pickled candy beetroot, confit petit shallots, beetroot gel and garnished with nasturtium.

Perfectly paired with...

Pinot Noir 1620

Twice Cooked Pork Belly

14.5

Accompanied by a zesty orange gel, tangy pickled kumquat, crunchy radish, all lightly drizzled with parsley oil.

Perfectly paired with...

Gruner Veltliner and Ca'momi Chardonnay

Smoked Baby Aubergine

13.5

Accompanied by heritage carrots, braised asparagus tips and crispy Jerusalem artichokes dancing in basil consommé.

Perfectly paired with...

Domaine Bel Air Pouilly-Fume

Quinoa and Roasted Squash Salad

13.5

Accompanied by mint and poached kale, tangled with wild herbs, and sparkling pomegranate seeds.

Also available as a main for 19.5

Perfectly paired with...

Custoza (Organic)

All prices in GBP include VAT. Service charge is discretionary but a recommended 12.5% will be added to your total bill.

For allergens information, please speak to a member of staff.



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.

Meat

Aged rare breeds, locally sourced and served with roasted portobello mushroom and red cherry tomatoes on the vine.

10oz Sirloin Steak 34

Perfectly paired with...
Cabernet Sauvignon G&W & Chateau des Moines

8oz Fillet Steak 39

Perfectly paired with...
Cabernet Sauvignon G&W

10oz 4 Bone Rack of Lamb 39

Perfectly paired with...
Pinot Noir 1620, Agiorgitika Nemea

10oz Plant Base Beef Rump 29

Perfectly paired with...
Pinot Noir 1620, Primitivo

Sauces Peppercorn, Veal Jus, Chimichurri, Bernaise, Hollandaise, Grenobloise 4.5

Seafood

Locally sourced seafood plated to perfection, presented with roasted portobello mushroom and red cherry tomatoes on the vine.

King Tiger Prawns Spiedini 29

Perfectly paired with...
Custoza (Organic), Domaine Bel Air Pouilly-Fume

8oz Tuna steak 26

Perfectly paired with...
Ca'momi Chardonnay, Whispering Angel

Sauces Parsley butter, Potted shrimp butter 4.5

Sides

Bone Marrow Mash	7.5	Steamed Tenderstem Broccoli	7.5
Wild Garlic Roast Jersey Royals	6.5	Rosemary Salt Chips	6.5
Buttered Fine Green Beans	7.5	Roquet Leaves and Parmesan	5.5

Main Dishes

Wild Mushroom Stuffed Chicken Wrapped in Prosciutto 26.5

Accompanied by velvety sweet potato purée, the earthy charm of puy lentils, and tender confit shallots, elegantly bathed in a rich and aromatic chicken velouté.

Perfectly paired with...

Gruner Veltliner, Pinot Noir 1620

Crisp Roasted Cod 23.5

Accompanied by courgettes and oyster mushrooms dancing in sauce vierge, topped with lightly toasted almonds.

Perfectly paired with...

Albarino Genio y Figura, Domaine Bel Air Pouilly-Fume

Artichoke Ravioloni 19

Sauteed Jerusalem artichokes, accompanied by vine cherry tomatoes and a velvety pesto butter.

Perfectly paired with...

Gruner Veltliner

Artisan Beers

Fabal Lager 6.5

330ml bottle

Hiver Blonde Honey Beer 6.5

330ml bottle

Brewdog Punk IPA 7

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

Homemade British Grown Apple and Blackberry Crumble 10.5

Served with rich bourbon vanilla ice cream, crowned with mango caviar.

Gold Leaf Red Wine Poached Pear 11.5

Served with mascarpone, glazed orange, crunchy macadamia, and irresistible chocolate crumble.

Vegan Orange and Chocolate Torte 10.5

Candied orange peels paired with macerated minted berries and crowned with delicate yuzu caviar.

Selection of Artisan Cheese 12.5

An artisanal cheese symphony of Stilton, Smoked Godminster and Somerset Brie, paired with crispy cheese crackers, quince jelly, and fresh grapes.

Trio of Classic Ice Creams 9.5

Chocolate, vanilla and strawberry scoops, accompanied by the sweetness of fresh strawberry slices.

Afters

DIGESTIFS & LIQUERS

Janneau VSOP 50ml 9.4

Hennessy 50ml 9.4

Martel XO 50ml 20

Tequila Rose 50ml 9

Grappa Barricata 50ml 9

Grappa Di Moscato 50ml 9

Baileys 50ml 6

Jagermeister 50ml 8

Limoncello 50ml 8

HOT DRINKS

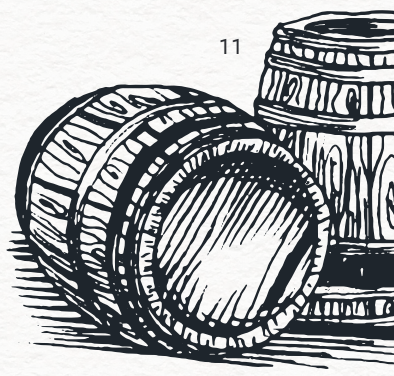
Tea & Coffee 3.95

Selection of Coffees and Artisan Teas

Liqueur Coffee 11

Selection of Liqueur Coffees

Ask your server for more information.



Wines

WHITE	175ml	Bottle
Custoza (Organic) Gorgo, Veneto, Italy	11	39
Gruner Veltiner Weingut Heiderer-Mayer, Wagram, Austria	11	39
Albarino Genio y Figura Attis, Galicia, Spain	13	47
Ca'Momi Chardonnay Napa Valley, USA	15	53
Domaine Bel Air Pouilly-Fume Les Pierres Blanches, France	17	61

ROSE		
Whispering Angel Rose Chateau d'Esclans, France	18	64

RED		
Azabache Crianza (Organic) Rioja, Spain	11	39
Primitivo di Salento Doppio Passo, Italy	11	39
Pinot Noir 1620 Lorgeril, Languedoc, France	12	42
Aglorgitika Nemea Lantides Estate, Peloponnese, Greece	13	49
Cabernet Sauvignon G&W Geoff Merrill, McLaren Vale, South Australia	14	52
Chateau des Moines Lalande de Pomerol, Bordeaux, France	15	55

CHAMPAGNE & PROSECCO	125ml	Bottle
Santome Prosecco Italy	7.5	30
Taittinger Reims, France	15	70
Veuve Clicquot Champagne, France		80

Veuve Clicquot Ponsardin is a Champagne house founded in 1772 and based in Reims. It is one of the largest Champagne houses. Madame Clicquot is credited with major breakthroughs, creating the first known vintage champagne in 1810 and inventing the riddling table process to clarify champagne in 1816.

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