

# FOOD MENU



**artisan**  
CAFE & WINE BAR

[www.artisancafeandwinebar.com](http://www.artisancafeandwinebar.com)

## WELCOME TO ARTISAN

Our qualified baristas are ready to serve you fine roasted coffee and herbal tea with your breakfast early in the morning and, we'll be here right through until late at night when you want to enjoy a drink with friends.

## TO BOOK YOUR TABLE

 01254 702644

 [bookings@artisancafeandwinebar.com](mailto:bookings@artisancafeandwinebar.com)

Alternatively you can book direct on our website

[www.artisancafeandwinebar.com](http://www.artisancafeandwinebar.com)

## BREAKFAST

### **The Rustic Artisan Breakfast** (GF) £7.50

Served in a cast iron pan  
Bacon, Sausage, Black Pudding, Baked Beans, Hash Browns, Mushrooms and Eggs cooked to your liking. All served with Artisan grilled sourdough toast and butter.

### **The Rustic Artisan Veggie Breakfast** (GF) (V) £7.50

Served in a cast iron pan  
Vegan Sausages, grilled plum tomatoes, mushrooms, hash browns, baked beans and Eggs cooked to your liking. All served with Artisan grilled sourdough toast and butter.

### **American Pancake Stack** £4.95

Fluffy pan fried American pancakes stacked with crispy bacon or fresh fruit and topped with Maple syrup.

### **Artisan Breakfast Muffin** (GF) £5.25

Toasted brioche roll filled with sausage, crispy bacon, fried eggs and cheese.

### **Artisan Eggs Benedict** (GF) £6.50

Grilled sourdough toast topped with ham, spinach, rocket, two poached eggs and Hollandaise sauce.

### **Breakfast Sandwiches** (GF) £5.50

Grilled Artisan Sourdough Toast topped with a choice up to three of the following options Bacon, Sausage, Black Pudding, Mushrooms, Hash Browns and Eggs cooked to your liking.

### **Artisan French Toast** (GF) £4.95

Two slices of rich buttery brioche dipped in egg and panfried, topped with fresh berries or crispy bacon and maple syrup.

### **Granola Pot** (A) £3.50

A rustic glass pot filled with layered yoghurt, fresh berries, fruit puree and oatly granola drizzled with honey.

### **Artisan Porridge Pan** (V) £3.50

Cast iron pan filled with hot creamy porridge. Various toppings.

All the above served from 8am – 12.30pm

(GF) - Can be made Gluten Free on request

(V) - Suitable for Vegetarians

LUNCHTIME MENU SERVED UNTIL 5.00PM

## HOT & COLD ARTISAN SANDWICHES

All our sandwiches are served on stone baked artisan breads. Served with wild rocket, homemade slaw and vegetable crisps. (GF)

<b>Ham &amp; Mustard Mayo</b>	£6.50
<b>Crumbly Lancashire &amp; Piccalilli</b> (V)	£6.50
<b>Steak Mushroom &amp; Onion</b>	£8.20
<b>Artisan Chilli Tuna Crunch</b>	£6.95
<b>Crayfish Tails &amp; Prawns</b> with lemon & cracked pepper mayo.	£8.95
<b>Cajun Chicken</b> with minted yoghurt & mango chutney.	£7.95
<b>Sun Blushed Tomato &amp; Mozzarella</b> (V) with fresh basil.	£6.50

## FROM THE GRILL

<b>8oz Rump Steak</b> (GF) Served with skinny fries, grilled mushrooms and tomato.	£9.95
<b>6oz Gammon Steak</b> (GF) Served with skinny fries, peas or salad and pineapple or egg.	£7.50

## AMERICAN ARTISAN

<b>Trio of Pulled Pork Brioche</b> (GF) BBQ, Chimichurri & Sweet Chilli.	£8.50
<b>Brioche Hot Dog</b> (GF) Sticky nasi goreng sausage topped with caramelised aromatic onions.	£6.95
<b>Burger 'n' Pork</b> (GF) Beef burger & pulled pork stack.	£7.95

All the above served on wooden board served with skinny fries and homemade slaw.

## ARTISAN SALADS

<b>Chicken Caesar</b> (GF)	£8.95
<b>Jalapeno Caesar</b> (GF) (V)	£8.95
<b>Tuna with Soy Honey &amp; Ginger</b> (GF)	£8.95
<b>Roasted Med Veg &amp; Pesto</b> (GF) (V)	£8.95
<b>Sweet Chilli Steak</b> (GF)	£10.50

## PLATTERS

<b>Trio of Seafood</b> (GF)	£8.50
<b>Mixed Meat</b> (GF)	£9.95
<b>Cheese &amp; Pate</b> (GF)	£9.95
<b>Ploughmans</b> (GF)	£7.95

## VEGAN FRIENDLY OPTIONS

<b>Penang Curry</b> (GF) (V) A fiery aromatic coconut sauce with cauliflower, green beans, mange tout and peppers.	£6.95
<b>Red Pepper, Bean &amp; Aubergine Chilli</b> (GF) (V) A rich earthy chilli made with sweet red peppers, black turtle beans, kidney beans and chunks of aubergine.	£6.50

## SIDES

<b>Skinny Fries</b> (GF) (V)	£1.95
<b>Sweet Potato Fries</b> (GF) (V)	£2.25
<b>Haloumi Fries</b> (V)	£2.50
<b>Creamy Mashed Potato</b> (GF) (V)	£1.95
<b>Salad</b> (GF) (V)	£2.75
<b>Onion Rings</b> (V)	£1.95
<b>Bread &amp; Oil</b> (GF) (V)	£2.50
<b>Olives</b> (GF) (V)	£2.50

## KIDS MENU

<b>Chicken Nuggets &amp; Chips</b> (GF) with beans or peas.	£3.95
<b>Fish Fingers &amp; Chips</b> (GF) with beans or peas.	£3.95
<b>Sausage &amp; Mash</b> (GF) with beans or peas.	£3.95

## DESSERTS

We have a wonderful and varied selection of Deserts to offer that change daily and according to season. Please ask your server for today's desert menu.

(GF) - Can be made Gluten Free on request

(V) - Suitable for Vegetarians

## AFTERNOON TEA FOR TWO

SERVED BETWEEN 12.00PM - 5.00PM

### Traditional Afternoon Tea *(GF)*

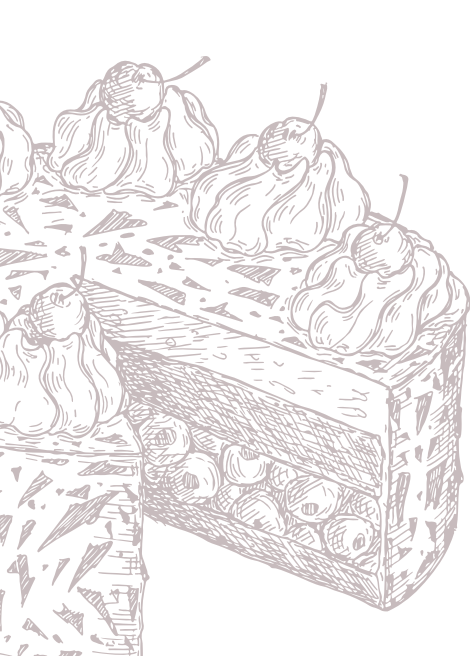
£14.95

Home baked scones with tiptree jam & cornish clotted cream, finger sandwiches and a selection of cakes. Served with a pot of tea for two.

### Artisan Afternoon Tea *(GF)*

£14.95

Mini ciabatta sandwiches, hand raised pork pie, gourmet sausage roll and picallilli, rocky road & chocolate brownies. Served with a pot of tea for two.



## WORLD TAPAS

SERVED BETWEEN 5.00PM - 9.00PM

**Five Dishes £20.00**  
**Per Dish £4.50**

Pick and choose from the following dishes selected for you.  
Please see our specials board for something new.  
All served in traditional terracotta ramekins.

### Lollipop Chicken

Hand prepared chicken, glazed with honey and soy sauce served on a bone.

### Mackerel & Cheese Fish-cakes

Mini fish-cakes, coated in a crisp breadcrumb, deep fried and served with home-made tartare sauce.

### Classic Whitebait

Whole whitebait coated in a fine crumb, deep fried and served with lemon and pepper mayonnaise.

### Dusted Calamari

Hand prepared calamari, dusted in a lightly seasoned flour and served with fresh lime.

### Paratha bread and Harissa

Pan-fried flat bread served with a spicy harissa paste.

### Penne Arrabiatta

Penne pasta, coated in a spiced tomato sauce with peppers, onions and garlic.

### Chimichurri Chicken

Chicken breast, marinated in a spice chilli, garlic and herb oil.

### Nasi Goreng Chicken

Indonesian stir-fried rice with a marinated chicken breast.

### Sweet Potato Melts

Diced and roasted sweet potatoes, gratinated with mozzarella and finished with fresh herbs.

### Sticky Sausages

Baked pork chipolatas, glazed with honey.

### Crispy Tempura Vegetables

Lightly battered selection of carrots, green beans, baby corn and fresh chillies served with a sweet chilli sauce.

### Cajun Spiced Onion Rings

Crispy onion rings coated in a spice Cajun crumb and served with a spicy mayonnaise.

### Chicken Yakatori

Chargrilled chicken thigh, hand-cut and marinated in a Japanese sauce, dipped in honey and presented upon bamboo skewers.

### Spicy Pork Meatballs

Home-made pork and chilli meatballs, coated in a tomato and basil sauce.

### Mixed Olives

Marinated assorted olives in a lemon and herb dressing.

### Chicken Tikka Skewers

Boneless chicken fillet, marinated in a rich tikka sauce, chargrilled and served on a wooden skewer.

### Tomato and Basil Gnocchi with Mozzarella

Deep fried potato dumplings filled with sun-dried tomatoes, basil and mozzarella, finished in a tomato sauce.

### Panko Squid Rings

Hand-cut squid rings coated in a Japanese bread crumb and served with garlic mayonnaise.

### Salt and Pepper Squid

Tender pineapple cut squid pieces, dusted in a salt and pepper coating, finished with a squeeze of lime.

