

Small plates

Spiced Red Pepper & Lemon Hummus VE	7
Toasted pitta, basil oil	
Pigs in Blankets	7
Brown sauce	
Tempura Curried Cauliflower Fritters VE GF	7
Sweet chilli dipping sauce	
Marinated Artichokes VE GF	7
Sunblushed tomatoes and nocellara olives	
Kick Ass Cheddar & Green Chilli Fritters V	7.5
Artisan tomato ketchup	
Bury Black Pudding & Onion Chutney Bon Bons	7.5
Caramel apple puree	

Garlic Bread (Gluten free on request)

Traditional V	7
Vegan VE	7
Mozzarella & Sun Blushed Tomato V	8.5

Pizza (Gluten free on request)

Classic Margarita V	12.5
Artisan tomato sauce, confit cherry tomato, buffalo mozzarella, basil oil	
Tonno e Cipolla	13.5
Marinated tuna, red onion, olives, rocket, gremolata, lemon oil	
Vegan VE	13.5
Olives, artichoke, sun blushed tomato, roast red peppers, artisan tomato sauce, vegan cheese	
Hawaiian	14.5
Slow cooked bbq pulled pork, roast ham, smoked crispy bacon, rum roast pineapple, green chilli and cheese pizza sauce, mozzarella	
Jerk Chicken	14.5
Roast red peppers, jalapeno, confit cherry tomatoes, mozzarella, reggae reggae bbq sauce, hot honey	
Pepperoni	14
Double pepperoni, artisan tomato sauce, mozzarella cheese	

Starters

Creamy Cauliflower Soup V <small>(Gluten free on request)</small>	9
Topped with herb croutons and truffle oil, served with a cheddar and chive scone	
Crispy Goats Cheese Crottin V	9.5
Beetroot and celeriac remoulade, roast beetroot, raspberries, balsamic	
Ham, Egg & Chips GF	10.5
Ham hock and herb terrine, fried quails eggs, shoestring potatoes, pineapple salsa	
Gambas Pil Pil <small>(Gluten free on request)</small>	11.5
Tiger prawns, gremolata, peppers, tomato, chilli, garlic, garlic ciabatta	
Indonesian Sweet Corn Fritters VE GF	9
Chilli and tomato sambal, chargrilled lime	
Slow Cooked Beef Shin & Oxtail Croquette	10.5
Cauliflower puree. Pickled onion, beer gravy	

Sunday Roast Sharing Boards

Roast Rump of Beef	22
Roasted Chicken	20
Pork Loin	25
Trio of all Three Meats	25
Butternut Squash Wellington	18

All Sunday Roast are served with herb & garlic roast potatoes, creamy mash, cauliflower cheese, sage & onion stuffing, honey glazed carrots, chipolata, Yorkshire pudding & gravy.

Sides

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

Mains

Cabbage & Bacon	20	Jackfruit Know Suey VE <small>(Gluten free on request)</small>	18
Maple and mustard glazed bacon chop, sticky red cabbage, buttered cavolo nero, savoy cabbage and smoked bacon potato cake. Guinness gravy		Noodles, bamboo shoots, tenderstem broccoli, snap peas, cauliflower, crispy onions, chillies, coriander, coconut, cashew nuts, burnt lime	
Steak au Poivre <small>(Gluten free on request)</small>	37	Greek Lamb GF	24
8oz fillet steak, roast tomato, grilled garlic field mushroom, roast roscoff onion, skin on fries, peppercorn and brandy sauce		Marinated lamb rump, spiced lamb, aubergine and potato terrine, couscous, courgette, sun blushed tomato dressing, lamb jus, herb oil	
Artisan Fish Pie <small>(Gluten free on request)</small>	21	Roast Herb Chicken	20
Grilled fillet of salmon, mash potato, mussels, prawns, confit fennel, peas, creamy smoked haddock veloute sauce, beer batter scraps		Roast breast, herb butter, black pudding bon bon, buttered spinach, root vegetable and truffle dauphinoise, tenderstem broccoli, truffle and chive sauce	

Classics

Smash Burger	18
2 smash beef patties, smoked bacon, monterey jack cheese, gem lettuce, beef tomato, gherkins, artisan burger sauce, toasted brioche bun, peppercorn sauce, house fries	
Fish & Chips <small>(Gluten free on request)</small>	18
Beer battered haddock, chunky chips, tartar sauce, burnt lemon, bread and butter, gravy	
Steak & Ale Pie	18
Chunky chips, sticky red cabbage, gravy	
Smash & Spice Chicken Burger	18
Cajun seasoning, avocado, sriracha mayonnaise, monterey jack cheese, gem lettuce, beef tomato, toasted brioche bun, hot honey, skin on fries	

Pasta

Artisan Beef Brisket Ragu Lasagne	18
Artisan tomato sauce, soft herb cheese sauce, balsamic, parmesan	
Confit Duck & Wild Mushroom Gnocchi	17.5
Parmesan, toasted herb breadcrumb, crispy onions	
Mixed Seafood Spaghetti <small>(Gluten free on request)</small>	17
Artisan tomato sauce, white fish, mussels, prawns, calamari, spinach, gremolata	
Butternut Squash, Wild Mushroom & Spinach Risotto V GF <small>(Vegan on request)</small>	16
Almond pesto, crispy sage	

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

Cheese & Biscuits (Gluten free on request)	10.5
Eccles cakes, celery, grapes, crackers	
Baked Egg Custard Tart V	9
Plum and apple compote, vanilla ice cream	
Sticky Toffee Pudding V (Gluten free on request)	9
Caramel sauce, vanilla ice cream	
Blackcurrant Roly Poly	9
Blackcurrant coulis, vanilla custard, blackcurrant sorbet	
Apple & Caramel Crumble Tart V	9
Flapjack crumble, salted caramel ice cream	
Chocolate & Orange Mousse V GF	9
Orange sorbet, seasonal berries	
Baked New York Cheesecake VE	9
Chocolate sauce, vegan vanilla ice cream	
Selection of Ice Creams & Sorbets V VE	9

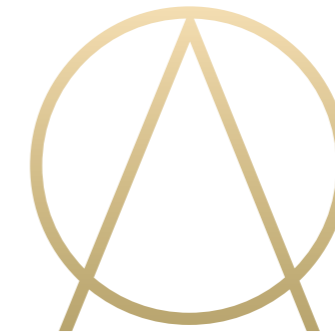
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www.artisanribblevalley.co.uk

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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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