



# ARTISAN

Where Jospur 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

### Courgette Flower *v / GF* 8.95

Crisp courgette blossom, delicately filled with whipped ricotta and silky miso cream. Finished with toasted pine nuts, lemon balm, and ribbons of marinated courgette.

*Perfectly paired with...*  
*Gruner Veltiner*

### Grilled Octopus *GF* 12.95

Tender chargrilled octopus served over velvety smoked sweet potato purée, with saffron aioli, grilled baby gem, and a fresh crunch of samphire.

*Perfectly paired with...*  
*Albarino*

### Ibérico Cured Ham *GF* 9.95

Roasted fig chutney, fresh figs, aged Manchego cheese and red vein sorrel

*Perfectly paired with...*  
*Whispering Angel*

### Smoked Heirloom Beet Mille-Feuille *v / GF* 8.95

Paper-thin layers of golden and candy-striped beets, stacked with creamy cashew crème, crisp quinoa tuile, and citrus-pickled radish petals.

*Perfectly paired with...*  
*Custoza*

## 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-breed cuts, grilled to perfection.*

*Served with confit shallots, king oyster mushroom, caramelised fennel and roasted sweet pepper.  
Peppercorn | Veal Jus | Chimichurri | Béarnaise | Hollandaise | Wild Mushroom*

**8oz Fillet Steak GF** 28.95

*Perfectly paired with...  
Geoff Merrill Cabernet Sauvignon*

**10oz Sirloin Steak GF** 25.95

*Perfectly paired with...  
Agiorgitika Nemea*

**10oz Lamb Rack GF** 24.95

*Perfectly paired with...  
Ch des Moines, Pomerol*

**Cauliflower Steak GF / DF** 15.95

Finished with a vibrant chimichurri glaze.

*Perfectly paired with...  
Ca' Momi Chardonnay or Chablis*

## Seafood

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

**King tiger Prawns Spiedini GF / DF** 14.95

Succulent king prawns, skewered and flame-grilled with a punchy garlic, coriander, and chilli marinade.

*Perfectly paired with...  
Gruner Veltliner*

**Charred Swordfish GF / DF** 21.95

Served with confit shallots, king oyster mushroom, caramelised fennel and roasted sweet pepper.

*Perfectly paired with...  
Gruner Veltliner*

## Sides

*Fresh, seasonal, and designed to complement.*

Josper-Roasted Peach & Chicory Salad V / GF 4.95 Charred Broccoli with Lemon Miso Tahini VG / GF 3.95

Grilled Courgette & Burrata Crumble V / GF 3.90 Watermelon & Feta with Smoked Olive Soil GF 3.95

Rosemary Salt Chips V / GF 3.95 Bone Marrow Mash GF 4.95



## Main Dishes

**Grilled Maitake on Charcoal Polenta Chips VG / GF** 10.95

Earthy maitake mushroom glazed in miso-tamari, served on crisp black garlic polenta chips with warm mushroom broth and herb oil.

*Perfectly paired with...  
Pinot Noir 1620*

**Pork Cutlet GF** 19.95

Juicy pork cutlet glazed with maple jus, paired with chorizo mash, chorizo crumb, and baby candied apples.

*Perfectly paired with...  
Primitivo*

**Grilled Stuffed Turbot** 16.95

Herb and garlic-stuffed turbot, served with poached thyme-scented salsify, minted peas, silky pea purée, and chive oil.

*Perfectly paired with...  
Pouilly Fumé or Chablis*

## 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



## Our Wine Heroes

**White - Chablis Grand Cru Les Preuses** 120  
2021 | Domaine Gautheron

**Red - Chateau Prierue-Lichine** 120  
2015 | 4eme Cru Classe, Margaux

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.

## Sweet Tooth

<b>Dark Chocolate Ganache</b> GF/DF	8.95
Decadent dark chocolate ganache with gold chocolate soil, crisp vegan meringue, caramelised hazelnuts, and creamy vanilla ice cream.	
<b>Tropical Pistachio Taco</b> GF	8.95
A crisp pistachio shortbread taco filled with mango mousse, pistachio crèmeux, Chantilly cream, vanilla crumble, fresh strawberries, and mint.	
<b>Selection of Sorbets</b> GF	7.50
Choose up to two scoops from today's refreshing sorbet selection. Ask your server for the flavours.	
<b>Selection of Artisan Cheese</b>	13.95
Choose any three from our curated range: <b>Comté, Pecorino, Applewood Cheddar, Gorgonzola, Baron Bigod, Gruyère.</b> Served with charcoal biscuits.	

## After

### DIGESTIFS & LIQUERS

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

### DESSERT WINE

<b>Tokaji Aszu 5 Puttonyos</b>	50ml	Bottle
Chateau Pajzos, Megyer, Hungary	15	120

### HOT DRINKS & COFFEE INFUSED DRINKS

<b>Tea &amp; Coffee</b>	3.95
Selection of Coffees and Artisan Teas	
<b>Liqueur Coffee</b>	11
Selection of Liqueur Coffees Ask your server for more information	
<b>Espresso Martini Cocktail</b>	10



## Wines

### WHITE

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

### ROSE

<b>Whispering Angel Rosé</b>	18	64
Chateau d'Esclans, France		

### RED

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

### CHAMPAGNE & PROSECCO

<b>Santome Prosecco</b>	125ml	Bottle
Italy	7.5	30
<b>Taittinger</b>	15	70
Reims, France		
<b>Veuve Clicquot</b>		80
Champagne, France		
<i>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.</i>		

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