

STARTERS

3 Courses £42.95

GAMBAS & CHORIZO PIL PIL

Skillet cooked king prawns, paprika, shallots, nduja and garlic with grilled sourdough

CHORIZO & BLACK PUDDING

Black pudding bon bon, honey glazed baby chorizo, romesco, poached egg and pancetta crisp.

SPICED FALAFEL [V] [VG] [NGI]

Houmous, romesco, pomegranate, coriander, mint

MAIN

TRUFFLE SHORT RIB TAGLIATELLE {Available NGI}

8 hour braised pulled short rib in a rich jus, topped with mascarpone and truffle oil

8OZ MOROCCAN BISTRO RUMP

Marinated in traditional Moroccan chermoula marinade, ras el hanout seasoned skin on fries, pomegranate, coriander, mint and harissa yoghurt

CHICKEN & SMOKED PANCETTA

CAESAR SALAD

Baby gem lettuce, smoked pancetta & shaved Gran Moravia in a creamy Caesar dressing with a grilled chicken fillet and pancetta crisp

MEDITERRANEAN TAGINE TART [V] [VG]

Baked vegan Moroccan vegetable tart, roasted tomatoes and butternut squash cous cous

DESSERT

CHOCOLATE & SALTED CARAMEL TORTE [V]

French vanilla ice cream, rich chocolate sauce and chocolate tuille

LEMON MERINGUE TART [V]

Sweet short crust pastry, Amalfi lemon curd, hand whipped meringue, lemon couli

RASPBERRY SORBET [V] [VG] [NGI]

Nicholls of Parkgate creamy raspberry sorbet, served with lime and mint.



ARTEZZAN
RESTAURANT AND BAR