

## 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 coulis

### RASPBERRY SORBET [V] [VG] [NGI]

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



ARTEZZAN  
RESTAURANT AND BAR