

# ARTISAN

restaurant & café bar

Our Artisan restaurant and café menus change to reflect the seasons and new products as they come into season. Every dish works around a local product sourced from within the north of England and is freshly prepared in our restaurant, so may take a little longer to arrive. If you have enjoyed your meal, why not pick up all the ingredients in our Booths stores.

## Breakfast

Served until 11:30am

### Artisan Breakfast

Cumberland sausage, dry cured bacon, black pudding, grilled Portobello mushroom, roasted plum tomato, fried egg, toast.

£8.50

### Breakfast rolls

Served on a soft Booths roll

#### Free Range Egg

£3.35

#### Cumberland Sausage

£3.35

#### Cumberland Sausage and Free Range Egg

£3.95

#### Dry Cured Bacon

£3.45

#### Dry Cured Bacon and Free Range Egg

£4.15

#### Dry Cured Bacon, Cumberland Sausage and Free Range Egg

£5.95

## Breakfast Classics

### Poached Eggs with Hollandaise

Free range eggs with home-made Hollandaise sauce on a toasted muffin

£4.95

Add Portobello Mushrooms for

£0.75

Add Bacon for

£1.50

Add Smoked Salmon for

£2.50

### Creamy Scrambled Egg

Free Range Eggs Served on Toast

£3.95

Add Portobello Mushrooms for

£0.75

Add Bacon for

£1.50

Add Smoked Salmon for

£2.50

### Grilled Kippers

With sauté new potatoes, toasted Staff of Life bread and topped with a poached hens egg

£5.50

### Chefs Omelette of the Day

With grilled tomatoes and mushrooms

£5.95

### Artisan Vegetarian Breakfast with Mixed Bean Pattie

With fried egg, tomatoes, Portobello mushrooms, sauté new potatoes and toast

£5.95.

### Toasted Staff of Life Bread Basket

Mixed Staff of Life bread, regional butter, local preserves

£3.95

## Starters/Light Bites

Served from 11:30am

### Soup of the Day

With Staff of Life bread

£4.50

### Chicken Liver Parfait

With Cumberland red onion marmalade and toasted Staff of Life bread

£5.95

### Trio of Salmon

Hot smoked salmon, hot smoked salmon mousse, marinated cold smoked salmon, poached quails egg, dressed salad leaves, toasted Staff of Life bread, caper crème fraiche and pickled cucumber

£6.50

### Horseshoe Black Pudding

Breaded black pudding with crispy pork belly, apple mashed potato and cider cream

£5.95

### Shrimp and Smoked Haddock Tart

With Sandham's smoked cheddar cheese salad

£6.25

### Warm Smoked Chicken and Baby Back Gammon

Served warm and bound with a pineapple salsa

£5.75

### Sandham's Smoked Goats Cheese Salad

With green beans, sun blush tomatoes and olives.

£5.75

### Roasted Wild Mushrooms

Wild mushrooms and poached egg on toast coated with a tarragon and tomato Hollandaise sauce

£5.75

 = Vegetarian

## Main Courses

### Fish and Chips

Cod Loin with mushy peas, tartar sauce, salad garnish and lemon

£9.25

### Freshly Baked Pie of the Day

With seasonal vegetables and chips - please ask your serving staff for today's variety

£8.95

### Artisan Beef Burger

With house salad, house chips, pickles and either Lancashire, smoked Cheddar or Jalapeño cheese

£8.95

Add Bacon

£1.50

### Hot Smoked Salmon and Braised Leek Fishcakes

With a house salad and a lime and tomato mayonnaise

£6.50

### Sirloin Steak

With roasted vine tomatoes, battered onion rings, chips and market vegetables

£15.95

Add Hollandaise Sauce

£1.50

Add Pepper Sauce

£1.50

Add Red Onion Jus

£1.50

Add Garlic Butter

£1.50

Add Mustard Sauce

£1.50

### Smoked Haddock and Shrimp Risotto

Smoked haddock, clam and pea risotto, served with Parmesan cheese and rocket leaves

£9.50

### Roasted Baby Beetroot and Caramelised Onion Tart

Roasted beetroot, butternut squash and smoked cheddar cheese tart, served with a chilled beetroot and orange purée and dressed leaves

£8.25

### Market Vegetable Linguine

With white wine cream sauce, cheese shavings and basil oil

£8.25

### Westmoreland Sausage with Sweet Onion Gravy

With champ mash, buttered greens and a poached hens egg

£9.25

### Roast Rump of Lamb

With mint infused mashed potato, baby onions, carrots and greens

£8.95

### Roast Fillet of Trout

With clams, mussels, herb crushed potatoes and a spiced tomato and sorrel sauce

£8.50

## Salads

### Chicken Caesar Salad

Chicken breast, crispy lardons, Caesar dressing, cheese shavings, croutons

£9.25

### Breaded Black Pudding Salad

Ramsey's black pudding served with sauté new potatoes, house dressed salad, topped with a poached hens egg and finished with butter sauce

£8.95

### Honey Roasted Butternut Squash

With wild mushrooms and a free range soft poached egg

£7.95

### Salt Water Crab and Tiger Prawn Salad

With sweet pickle cucumber and tomato herb oil

£8.95

## Artisan Specialities

### Artisan Board

Peppered silverside, honey roasted gammon, sliced pork belly, smoked chicken, Artisan cheeses and pork pie. Served with Westmoreland chutney house salad and Staff Of Life bread

For One £10.50  
To Share £16.95

### Fish Board

Potted salmon, sea water prawns, hot smoked salmon & leek fishcake and peppered mackerel. Served with sweet herb capers, pickled cucumber and tomato mayonnaise

For One £10.50  
To Share £16.95

## Side orders

### House Salad

£2.50

### Market Vegetables

£1.95

### Home Style Chips

£1.75

### Hot Minted New Potatoes

£1.95

### Beer Battered Onion Rings

£2.50

### Buttered Spinach

£2.40

### Braised Red Cabbage

£1.95

### Marinated Olives

£2.75

### Staff of Life Bread and Oils

£2.75

## Sandwiches and Snacks

Served until 6pm

### Northern Rarebit

Made with Lancashire cheese, local ale, Staff of Life toasted deli rye, dressed salad, Hawkshead beetroot and horseradish relish 

£5.75

### Eggs Benedict

Cumbrian ham, poached eggs and home-made Hollandaise sauce on a toasted muffin

£5.95

### Hot Regional Sirloin of Beef Sandwich

With roasted Portobello mushrooms and red onion marmalade. Served with chips

£8.95

### Lancashire Cheese and Mayonnaise Sandwich

With red onion, parsley and Hawkshead Westmoreland chutney 

£5.50

### Free Range Egg Mayonnaise Sandwich

With Sakura cress 

£4.95

### Dry Cured Cumbrian Ham Sandwich

Cumbrian honey roast ham with bread and butter pickles

£6.50

### Saltwater Prawn Sandwich

With tomato mayonnaise and Hawkshead dill jelly

£6.95

### Club Sandwich

Free range chicken, dry cured back bacon, lettuce, tomato and mayonnaise. Served with chips

£8.95

### Pastrami and Gherkin Sandwich

Peppered beef with pickles and rocket roasted garlic mayonnaise

£6.95

## Desserts

### Artisan's Own Sticky Toffee Pudding

With toffee sauce, cream or Ice-cream

£4.95

### Artisan's Seasonal Fruit Crumble

With custard cream or Ice-cream

£4.95

### Baked Chocolate Cheesecake

With raspberry sauce & vanilla Ice-cream

£4.95

### Artisan Pecan Pie

With cream or Ice-cream

£4.95

### Baked Alaska

With raspberry coulis

£4.95

## British Cheese Board

With savoury biscuits, fruit chutney, grapes and celery

£6.95

## Scoop Ice Cream

Ask a member of staff for today's flavours

1 Scoop

£1.75

2 Scoops

£3.25

3 Scoops

£4.50

## Cakes

### Freshly Baked Scone

With butter and Claire's natural strawberry preserve

£2.15

With clotted cream and Claire's natural strawberry preserve

£2.95

### Toasted Teacakes

With butter and Claire's natural strawberry preserve

£2.15

### Gingerbread

Staff of Life award winning gingerbread

£2.15

### Mr Jack's Award Winning Flapjack

£2.15

### Caramel Shortbread

Staff of Life chocolate topped rich caramel shortbread

£2.55

### Ginger Bakers Luxury Brandy Fruit Cake

Moist, brandy drenched and packed with the finest plump fruits topped with glistening fruits and nuts

£2.65

### Ginger Bakers Apple and Spice Cake

A delicious combination of apple and cinnamon topped with a light butter cream topping

£2.65

### Ginger Bakers Lemon and Poppy Seed Cake

A lemon cake with a real zing, a scattering of poppy seeds and a zesty lemon top

£2.65

### NEW Ginger Bakers Caramelised Hazelnut Coffee Cake

A rich espresso coffee cake with a generous scattering of roast hazelnuts, smooth coffee butter cream, topped with crunchy caramelised hazelnuts

£2.65

### NEW Latham's of Broughton Carrot Cake

A moist and fruity carrot cake, topped with cream cheese frosting

£2.45

### NEW Victoria Sandwich Cake

A delicious light buttery sponge filled with butter cream and raspberry jam

£2.45

### NEW Cup Cakes

A delicious treat, your choice of either lemon or chocolate

£1.75

## Drinks

### Hot beverages

#### Tea

##### Booths All Day Tea

A specially selected blend of tea, ideal for anytime of day

£2.15

##### Booths English Breakfast

A full bodied blend of fine leaves for a refreshing start to the day

£2.15

##### Suki Fairtrade certified Belfast Brew

A deep dark infusion which is spicy and malty

£2.15

#### Speciality Tea

##### Booths Earl Grey

A blend of China tea scented with oil of bergamot

£2.45

##### Booths Royal Assam

Tippy leaf tea from the Assam region of North East India with a distinctive malty character

£2.45

##### Booths Darjeeling

The finest of quality teas from the foothills of the Himalayas. A delicate and refreshing flavour likened to the muscatel grape

£2.45

##### Booths Ceylon

A blend of specially selected Ceylon tea for any time of day

£2.45

##### Booths Lapsang Souchong

A blend of specially selected China tea to give a distinctive smokey, tarry flavour

£2.45

##### Booths Orange Pekoe

Large leaf Ceylon with a light golden colour and a delicate flavour

£2.45

#### Fruit Tea

##### Suki Peppermint - Caffeine Free

Whole peppermint leaves create an incredibly fresh, purifying cup

£2.45

##### Suki Chamomile - Organic, Caffeine Free

A pure infusion made from whole dried flowers from the Chamomile plant

£2.45

##### Suki Red Berry

Absolutely bursting with fresh berry taste

£2.45

##### Suki Lemongrass and Ginger

A really intense infusion, the warmth of ginger and peppercorns balanced with the freshness of lemongrass and a lingering aftertaste of liquorice root

£2.70

##### Suki Apple Loves Mint - Caffeine Free

The warmth of apple and the freshness of mint finished off with stunning whole baby rose buds

£2.70

##### Suki Green Roobios Citrus - Organic, Caffeine Free

High levels of antioxidants, alpine, lemon, sweet

£2.70

##### Suki Green Tea with Ginseng

Japanese green Sencha tea with ginseng, ginger and pineapple. Refreshing and energising

£2.70

#### Coffee

##### Tiki Cafe

Fairtrade, Organic, Rainforest Alliance Certified coffee, 100% Arabica. A delicious sweet and nutty aroma leads you into sweet caramel notes balanced with citrus fruit.

£2.15

#### Cafetieres

##### Booths Decaffeinated

Columbian beans decaffeinated by natural Swiss water treatment to give a smooth strong flavour

£2.15

##### Booths Costa Rica

Smooth nutty flavour with a hint of acidity

£2.45

##### Booths Peaberry

The smallest Kenyan bean giving a medium strong coffee with a good acidity

£2.45

##### Booths Monsooned Malabar

Dried by the warm Indian monsoon winds. Rich and velvety, full bodied and low acidity

£2.45

1 2 3 4 5 - Denotes flavour strength

#### Speciality Coffee

##### Darwin

Fairtrade, Organic, Rainforest Alliance Certified coffee, 100% Arabica medium roasted, with a smooth texture, a little sweetness and one of the best aromas around.

#### Cappuccino

Espresso, foamed milk, full flavoured, fun

Regular Large

£2.05 £2.45

#### Cafe Latte

Espresso, steamed milk, smooth, laid back

£2.05 £2.45

#### Flat White

Espresso, flat steamed milk, smooth, relaxed

£2.05 £2.45

#### Americano

I just want a black coffee!

£1.65 £2.05

#### Mocha

Espresso, chocolate, steamed milk, moreish, marvellous

£2.10 £2.50

#### Macchiato

Espresso, touch of foamed milk, discerning

£1.75 £2.10

#### Espresso

Short, dark, intense

£1.55 £1.95

#### Fairtrade Hot Chocolate

Add cream and marshmallows

£2.10 £2.50  
£0.40

#### Cold beverages

##### Natural Mineral Water

250ml £1.50

##### Natural Mineral Water

750ml £3.50

##### Sparkling Mineral Water

250ml £1.50

##### Sparkling Mineral Water

750ml £3.50

##### Fresh Orange Juice

½ pt £1.95

##### Fresh Apple Juice

½ pt £1.95

##### Fresh Pineapple Juice

½ pt £1.95

##### Coca Cola

£1.70

##### Diet Coca Cola

£1.70

##### Belvoir Fruit Farms

##### Organic Lemonade

250ml £1.95

##### Raspberry Lemonade

250ml £1.95

##### Organic Ginger Beer

250ml £1.95

##### Elderflower Presse

250ml £1.95

##### Cranberry Presse

250ml £1.95

#### Alcoholic beverages

##### Peroni

330ml 5.1% abv £2.95

##### Budvar

330ml 5.0% abv £2.95

##### Cobra

330ml 5.0% abv £2.95

##### Grolsch

450ml 5.0% abv £3.75

##### Marston's Pedigree

500ml 5.0% abv £3.25

##### Thwaites Wainwright

Wainwright is a great thirst quenching beer and has a wonderful bright, blonde colour in the glass and delicate fruit flavours

500ml 4.1% abv £3.25

##### Wychwood Goliath

Full bodied and robust, Goliath has real strength of character

500ml 4.2% abv £2.95

##### Guinness

500ml 4.2% abv £2.95

##### Cobra Zero

Non Alcohol Lager

330ml 0.0% abv £2.25

##### Bulmers Original Cider

568ml 4.5% abv £3.50

##### Bulmers Pear Cider

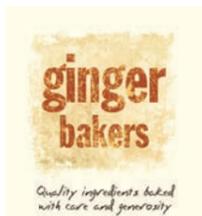
568ml 4.5% abv £3.50

##### Frome Valley 'Henney's

Dry Cider'

500ml 6.0% abv £2.95

## Just some of our suppliers



Ginger Bakers was created in 2006 by Lisa Smith so she could fulfil her desire to produce fabulous, great tasting cakes using only the best quality freshest ingredients.

Using her creative flair Lisa, has produced stunning hand crafted cakes with imaginative flavours and a great attention to detail.

Based in the Lake District, the breathtaking landscape and its abundance of high quality local ingredients have inspired Lisa to produce fabulous cakes.



Scoop! Ice Cream was set up in 2007 by Karl Kondal from Lytham St Annes and are local producers of fresh, award-winning ice cream.

It creates its ice cream in small batches using artisan methods, ensuring perfect quality every time. It recently won four coveted awards at the Food Northwest Fine Food Awards 2010, including Best New Fine Food Product of the Year for its 'Rich Chocolate Indulgence' and Best Sorbet for its 'Lime Sorbet'. All of its ice cream is made using milk and cream from farms across the Fylde coast,



Consumers want something that's natural, but tastes great too and Belvoir Fruit Farms drinks provide just that.

Its founders wife Mary Manners started making cordials in her kitchen by infusing the elderflowers and pressing the fruit grown on the farm. Since then Belvoir has carried on the same infusing, pressing and cooking of fresh flowers, fruit and spices which are then blended with the local spring water to make delicious drinks which are all natural.



Staff of Life Bakery

Staff of Life's real artisan bread, the unique creation of Simon Thomas and his wife Julie from Kendal, is used in a variety of meals included in our Artisan menu.

They believe in selecting the finest ingredients to create homemade bread which is in a taste league of its own. Organic flours from The Watermill at Little Salkeld, Italian durum wheat flour, extra virgin olive oil and butter are just some of the reasons why this bread tastes so good.