

# ARTICHOKE



## M E N U

### Starters

Homemade Soup of the Day <sup>V VG\*</sup>  
with warm bread 4.95

Tempura Prawns  
with sweet chilli dip and salad garnish 4.95

Baked Camembert <sup>V</sup>  
with warm bread and sweet chilli dip 5.95

Risotto of the Day  
please ask for today's flavour, with warm bread 5.95

Pan Fried Scallops  
with wild samphire, celeriac purée and warm bread 7.95

Cauliflower Fritters <sup>VG</sup>  
with herb dip 4.95

### Mains

Seasonal Vegetable Stew <sup>V</sup>  
warming winter vegetable stew with creamy mashed potatoes and seasonal vegetables 12.95

Duo of Beef Stew  
meltingly tender beef stew with creamy mustard mashed potatoes, seasonal vegetables and Brunoise jus 17.00

Steak and Chips  
10 oz sirloin steak cooked to your preference, with chips, grilled mushroom, vine roast tomatoes and salad 24.95  
Add Peppercorn, Stilton or Diane sauce or Garlic Butter for 1.50 each

Traditional Fish and Chips  
fish of the day in our signature crispy beer batter, with chips, pea purée and tartare sauce 12.95

Ham, Eggs and Chips  
honey-roasted ham with 2 free-range fried eggs and chips 10.95

The Artichoke Burger  
top quality beef burger, in a brioche bun, with chips, salad and homemade slaw 12.95  
Add bacon and/or Cheddar, Stilton or Brie for 1.00 each

The Plant Based Burger <sup>V VG\*</sup>  
smashed pea burger, in a brioche bun, with chips, salad and vegan coleslaw 9.95

Sausages and Mash  
local wild boar sausages with creamy mashed potatoes, tenderstem broccoli and gravy 11.95

Chicken and Spinach Pasta  
pan-seared chicken with pasta in a creamy garlic and spinach sauce, served with seasonal vegetables 10.95

Goats Cheese, Asparagus and Lentil Salad <sup>V VG\*</sup>  
warm pulses with fresh asparagus, vine tomatoes and goats cheese 11.95

Pie of the Day  
please ask for today's flavour, served with your choice of creamy mashed potatoes or chips and seasonal vegetables 10.95

Plant Based Tart <sup>VG</sup>  
vegan tart with your choice of creamy mashed potatoes or chips and seasonal vegetables 9.95

Vegetable Paella <sup>V VG\*</sup>  
a vegetarian twist on the Spanish classic with smoky paprika and Mediterranean vegetables, served with salad 11.95

Catch of the Day  
please ask for today's catch, served with chips, garlic and white wine sauce and salad £POA

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## Specials

Please see our boards or ask a member of the team for our chef's daily specials...

## Sides

Bread and Olives <sup>VG</sup> 3.95

Chips <sup>VG</sup> 1.95

Cheesy Chips <sup>V</sup> 2.95

Homemade Hummus and Crudites <sup>VG</sup> 1.95

Seasonal Salad with Vinaigrette <sup>VG</sup> 2.95

Garlic Bread <sup>V</sup> 1.95

Cheesy Garlic Bread <sup>V</sup> 2.95

Onion Rings <sup>VG</sup> 2.50

Halloumi Fries <sup>V</sup> 3.95

Buttered Seasonal Vegetables <sup>V VG\*</sup> 2.95

## Desserts

Please see our dessert menu

## Stay in touch

Follow us on Facebook and check out our website to stay up to date with our latest events and special offers...

We welcome everyone here at the Artichoke and aim to ensure that there is something for all to enjoy.

If you follow a special diet, please ask for information on how our dishes can be adapted to make something delicious for you...

Please note, we use fresh ingredients where possible and the menu is subject to availability

\*non-gluten containing bread available. Although we will make every effort to ensure that your meal does not contain gluten, it will be made in a kitchen where gluten is present, therefore we cannot guarantee it will be gluten free.

<sup>V</sup> vegetarian <sup>V\*</sup> vegetarian adaptable <sup>VG</sup> vegan <sup>VG\*</sup> vegan adaptable

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights approximate when uncooked. Written allergy information is available on request