

Our All Day Menu

Dear Arti-folk, thank you for making the decision that so many have made over the centuries, to come and experience the lively conversation and warmth of the hospitality at The Artichoke

While the world frantically turns, we can promise you an experience where time appears to stand still as we tend to your desires.

Whether you're meeting an old friend for lunch or enjoying an evening of drinks and laughter, we are here to serve you fabulous food and libations aplenty.

Cheers! Joel & The Artichoke Team

APERITIF?

Every day between 5-7pm why not grab a friend & enjoy two of your favourite Spritz, Fizz or Cocktails for just £14

TWO £14

NIBBLES

Perfect for sharing, grazing or just getting started

Mixed Olives (ve, gf) Plump, marinated & salty £4.9

Bread, Oil & Balsamic (ve, gfo) Toasted focaccia w/ extra virgin olive oil & aged balsamic £4.9

Frickles (ve) Dusted deep-fried golden gherkins £4.9

All three for £13

Hummus & Roasted Carrots (ve, gfo) w/ toasted sunflower seeds, harissa drizzle & toasted focaccia £6.9

Pigs in Blankets w/ caramelised maple syrup & American mustard £6.9

Roasties Bravas (ve) crispy roast potatoes w/rosemary, garlic, smoky chilli & garlic mayo £6.9

All three for £19

CLASSIC PLATES

Comfort food favourites

Bangers & Mash (veo) Cumberland sausages, caramelised shallots, real ale gravy, garden peas & a Yorkshire pud £15

Why not try our plant-based version?

Doombar Cod

Beer-battered cod w/ fat chips, mushy peas & homemade tartare sauce £17.5

Home-cooked Ham (gfo) Mustard-glazed ham w/ fat chips, free-range

fried egg & crushed garden peas £13.9

Spinach, Mushroom & Truffle Pie (ve) w/ mash or fries, green beans & gravy £14

Pie of the Day

w/ mash or fries, green beans & gravy £16

Your server will tell you about today's pie

LARGE PLATES

Signature mains to suit every occasion

Moroccan Salmon (gf)

Delicately spiced salmon fillet w/rosemary & garlic sautéed potatoes & creamed leeks £19.5

Chicken Parmigiana (gfo)

Breaded chicken breast w/ rich tomato sauce, melting mozzarella, Parmesan, fresh basil, green beans & sautéed potatoes £19.5

Pork Belly (gfo)

Asian-inspired glazed pork belly, deep-fried noodles, pak choi & sesame oil £18.5

Beef Brisket & Carrots (gf) Succulent, slow-cooked beef brisket

w/ creamy mash, roasted carrots, real ale & shallot gravy £18

80z Sirloin Steak (gfo) w/ chestnut mushrooms, confit tomato & fat chips or sautéed new potatoes £26

Choose from...

Chimichurri, peppercorn, béarnaise or garlic butter

Surf & Turf? Why not add shell-on king prawns w/ fresh chilli & garlic butter (gf) £10 (only available when added to the 8oz Sirloin Steak)

SALADS & LIGHT PLATES

Ginger & Chilli Duck Salad (gfo)

Glazed confit duck leg, spring onion, pak choi, cucumber, spinach, plum sauce & sesame oil £18.5

Superfood Flatbread (v, veo, gfo)

Hummus, rocket, peppers, beetroot, confit tomato, leeks, rice, quinoa, broad beans, red onion, balsamic glaze & feta £14.9

▶ **Go skinny!** Drop the flatbread and have extra salad (gfo)

Smoked Haddock Kedgeree (gf) Curried basmati rice, smoked haddock,

soft-boiled egg, tomato, coriander & spring onions £13.9

Squash Gnocchi (v, veo)

Roasted butternut squash, sage, Gorgonzola, squash puree & toasted pumpkin seeds £13.9

▶ Why not try w/ grilled chicken? £5.5

Chestnut Mushroom & Spinach Risotto (ve)

w/ sweet chestnuts, sunflower seeds, fragrant garlic & chilli oil £13.5

▶ Why not try w/ bacon lardons? £5.5

Why not try with your salad or lighter plate:

Grilled chicken, bacon lardons, falafel (ve), plant-based BBQ Cluckin' pieces (ve), each at £5.5

Focaccia garlic bread £5.5 w/ cheese £6.5

Shell-on king prawns w/ fresh chilli & garlic butter (gf) £10 (only available when added to salads & light plates)

SIDES

Ideal for complementing your perfect plate or sharing around the table.

Chestnut mushrooms (ve, gf), wilted spinach (ve, gf), mashed potato (ve), skin-on fries (ve), seasonal salad (ve, gf), seasonal greens (ve, gf), onion rings (ve), chunky slaw (ve, gf) Each at £4.5 | All three for £12

Sweet potato fries (ve), fat chips (ve), sautéed new potatoes (ve) Each at £5.5 | All three for £14



SMALL PLATES

Perfect for **starting** or **mixing** & **matching** to graze your way through

Bobble-Battered Red Shrimp w/ ginger, garlic & chilli sauce £9

Smoked Mackerel Pâté (gfo) w/ sweet cucumber pickle, balsamic beetroot,

horseradish créme fraiche & focaccia croutons £9

Beef Brisket Bites w/ naked slaw, smoky chilli mayo, BBQ hot-honey drizzle & chilli flakes £9.9

Ham Hock Terrine (gfo) w/ pickled veg, red onion chutney & toasted focaccia £8.5

"Buffalo" Cauliflower (ve) w/Ranch dip & Sriracha hot chilli drizzle £7.9

Classic Scotch Egg

Soft-boiled free-range egg wrapped in Cumberland sausage w/red onion chutney £8.5

Soup of the Day (veo, gfo) w/ toasted focaccia £6.9

Your server will tell you about today's soup



We have had the pleasure of creating these fabulous speciality burgers. Each of them has its own unique serve and comes with delicious skin-on fries as standard



Peanut Butter & BBQ Brisket Burger

Multi-seed brioche bun, mustard-fried smashed beef patty, pulled BBQ beef brisket, peanut butter, fried onions, crispy onions, little gem, Emmental cheese & maple syrup, topped w/ onion rings £21



Gochujang Chicken

Brioche bun, smothered breaded chicken breast w/ sticky ginger slaw, Monterey Jack cheese, jalapeños, baby gem, spring onions & garlic mayo £19.5

The Dirty Burger

Multi-seed brioche bun, two mustard-fried smashed patties, double American 'dirty' cheese, crispy bacon, fried onions & Firecracker sauce £18.9

Honey BBQ Halloumi Burger (v)

Brioche bun, grilled halloumi, Asian slaw, chestnut mushrooms & honey BBQ drizzle £16.5

Classic Beef Burger

Brioche bun, juicy steak burger, lettuce, tomato, red onion, gherkin & burger sauce £13.9

- ▶ Add Cheese £2 | Bacon £2 | Both £3.5
 - ▶ More meat? Add another patty £5.5 Pulled BBQ beef brisket £5.5

Why not...?

Upgrade to sweet potato fries or fat chips for £1 **Upgrade** to super-loaded fries for £4.5! Go naked! Lose the bun & add a salad (foc)

Try with...

Onion rings £4.5 (ve) | Chunky slaw £4.5 (ve, gf)

PLANT-BASED

All the flavour & none of the compromise, served in a vegan brioche bun

Classic Plant-based Burger (ve)

Vegan patty, lettuce, tomato, red onion, gherkin & burger sauce £14.5

Southern Fried Cluckin' Burger (ve)

Crispy coated vegan burger w/ lettuce, tomato, red onion, gherkin, smoky chilli & garlic mayo £14.5

▶ Add plant-based cheese £2 | BBQ Cluckin' pieces £2 Both £35



DIGITAL GIFT VOUCHERS

You know they're worth it

Our digital vouchers make great gifts for work colleagues, the kids' teachers, a carer, your friends and family or you can even treat vourself.

Each voucher is worth 10% MORE than its face value, giving you even more pennies for your pounds.



SUPER-LOADED FRIES

Chefs special seasoned skin-on fries, smothered in warm American 'dirty jalapeño & dill pickle' cheese

Dirty Fries (v)

American 'dirty' cheese w/ Firecracker sauce £7.9

Dirty Fries & Bacon

American 'dirty' cheese w/ bacon lardons & Firecracker sauce £9.9

Dirty Fries & Piri Piri Chicken

American 'dirty' cheese w/ Piri Piri chicken, smoked chilli mayo & Firecracker sauce £10.9

LOADED MAC 'N' CHEESE

Rich, melty & utterly **comforting** – our gourmet take on a classic

Three Cheese Mac (v)

Applewood Cheddar, Stilton & Gruyère £8.9

Cheddar & Bacon Mac

Applewood Cheddar & bacon lardons £9.9

DESSERT WAFFLES

Our soft, sweet dessert waffles are made for **pure indulgence**



Lemon Cheesecake Waffle (v)

Sicilian Lemon Swirl Ice Cream, blueberries. ginger & lemon crumb (v) £8.5



Bonkers Waffle! (v)

Loaded w/smooth peanut butter, chocolate brownie pieces, Caramelised Biscuit Ice Cream, custard, whipped cream & fresh strawberry jam, topped w/another waffle. Utterly bonkers! £11.9

Banoffee Waffle (v)

w/salted caramel sauce, bananas, whipped cream, Madagascan Vanilla Ice Cream & chocolate shavings £8.5

CHEESE

British Cheeseboard (v) Cornish Brie, Wensleydale, Stilton, Applewood Cheddar, crackers, grapes, fig & honey chutney £12pp

MORE PENNIES FOR YOUR POUNDS

A gift from us to you

With everything that's going on in the world, we thought we'd treat you to a little something to give you a lift.

> Why not take advantage of our ever changing MONEY SAVING offers to use on your next visit.



DESSERTS

Classics re-imagined & sweet treats for every kind of craving



Mandarin Trifle (v)

Layers of mandarin jelly, creamy custard & ginger sponge, whipped cream, chocolate &crumb topping £8



Victoria Plum Crumble (v, veo)

Sticky stewed plum crumble w/ Bramley Apple & Custard Ice Cream or custard £7.5

Chocolate Brownie (v, gf)

w/toffee sauce, popcorn, hot chocolate drip & White Chocolate & Popcorn Ice Cream £7.9

Crème Brûlée Cheesecake (v, gf) w/dark berry coulis £7.9

Triple Chocolate Cake (ve)

Warmed, w/ Madagascan Vanilla Ice Cream

Not'Ella' Gnocchi (v)

Hazelnut chocolate-filled doughnuts w/ Madagascan Vanilla Ice Cream £8.5

NORTHERN BLOC **ICE CREAMS & SORBETS**

Dairy: Bramley Apple & Custard, Strawberry, Chocolate & Sea Salt, Sicilian Lemon Swirl, Madagascan Vanilla, White Chocolate & Popcorn

Vegan: Chocolate & Blood Orange (ve), Madagascan Vanilla (ve), Caramelised Biscuit (ve)

Sorbet: Raspberry & Sorrel (ve), Sicilian Lemon (ve), Alphonso Mango & Passionfruit (ve)

2 Scoops £4 | 3 Scoops £5.5

Dietary Needs, Allergens & Intolerances

If you have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients and recipes can change from time to time.

If you like the look of something that isn't vegan or gluten-free, please speak to a member of our team and we will do our utmost to adjust dishes for your dietary requirements.

Our fish may contain bones; our game may contain shot and our nuts definitely contain nuts!

We produce our food in kitchens where our teams handle allergens. Equipment and utensils are used for multiple menu items, including those containing allergens.

All of our fryers are used for cooking products that may contain gluten. While we try to keep things separate, we cannot guarantee any item is allergen-free.