PASTAS

Penne Napoletana (V)(G)(M)(C)
Homemade tomato sauce, garlic, cherry tomatoes, parsley and parmesan cheese
10.5

Penne Arrabiata (V)(G)(M)(C)
Homemade tomato sauce, spicy mix, cherry tomatoes, parsley and parmesan cheese
10.5

Penne Pollo Funghi (V)(G)(M)(C)
Penne pasta, served with mushrooms, chicken and a creamy garlic sauce
13.9

Spaghetti Bolognese (G)(M)(C)
Homemade bolognese sauce
12.9

Milanese Pasta (G)(M)(C)
Garlic butter infused breaded fried chicken breast. Served with spaghetti pasta and homemade tomato sauce
14

Seafood Linguine Pasta (G)(M)(F)(CR)
Linguine pasta with mixed seafood, white wine and tomato sauce
16.9

Spaghetti Carbonara (G)(M)(CR)
Smoked pancetta, garlic oil, cream, parsley, parmesan cheese and cracked black pepper
14.95

LIGHTER PLATES

Grilled Chicken Caesar (F)(E)(MU)(G)(M)(C)
Crispy lettuce, parmesan, garlic croutons and Artysansz-made dressing
Add: Halloumi (3pcs) (M) £3.5
12

Super Food Bowl
Mixed quinoa, rocket, cucumber, red kidney beans, pomegranate, carrot, sweet corn, pomegranate molasses and balsamic glaze
Add: Grilled Chicken £6.5 / Halloumi (3pcs) (M) £3.5
Falafel (3pcs) £3 / Goat's Cheese (M) £3
10.9

Duck Salad (GF)(S)
Duck with mixed leaves, rocket, red cabbage, carrot, cucumber, spring onions and sesame seeds, served with duck sauce
12.25

FOR THE TABLE

Gordal Queen Olives (VG)
3.75

Organic Sourdough Bread (M)(G)
Served with butter and shepherd's cheese
3.75

Humus (SS)(G)(VG)
6.00

Nachos Con Quesco (V)(D)
Tomato salsa, cheese and guacamole
6.00

Feta Cheese Pastry (G)(M)
(3pcs)
6.00

TAPAS

WE RECOMMEND 2 OR 3 PER PERSON

SEAFOOD

Gambas Al Ajillo (CR)
Garlic prawns, chilli, onions and extra virgin olive oil
8.95

Calamares Fritos (MO)(G)(M)
Deep-fried squid rings, alioli garlic mayonnaise and lemon
8.25

VEGETABLES

Padrón Peppers (VG)(D)
Some are spicy served with garlic aioli
6.50

Patatas Bravas (V)(G)(D)(C)
Tomato sauce and alioli garlic mayonnaise
6.50

Halloumi Frito (V)(D)
Halloumi fries and sweet chilli sauce
6.50

Tortilla de Potatoes (V)(E)(C)(D)
Spanish omelette, potatoes, onion and egg
6.25

Burrata Mozzarella (V)(D)
Tomatoes, burratamozzarella and basil oil
6.25

Esparragos Con Manchego (V)(D)(N)
Grilled green asparagus, balsamic glaze and aioli
6.50

MEAT

Croquetas De Jamon (G)(D)
Crispy deep-fried bechamel balls and iberian ham
6.95

Chorizo
Spanish paprika sausage
7.25

Chicken Skewers (G)(D)
2 Grilled marinated chicken skewers and mushroom risotto
7.25

Pork Belly (G)
Crispy slow-cooked pork belly served with apple sauce and drizzled with balsamic glaze
8.95

Spanish Meatballs (G)(C)
Spanish beef meatballs and slow-cooked tomato sauce
7.75

Chicken Wings (D)
Stone oven cooked chicken wings with peri peri sauce
7.25

SET MENUS

PERFECT FOR 2 PEOPLE SHARE
(ONLY 1 ITEM CAN BE SUBSTITUTED)

CLASICO

Calamares Fritos (MO)(G)(M)
Croquetas de Jamon (G)(D)
Halloumi Frito (V)(D)
Tortilla de Patata (V)(E)(C)
Chorizo A La Sidra • Chicken Wings (D)
- £36 -

DE LA CASA

Gambas al Ajillo (CR)
Chicken Skewers (G)(D)
Pan Con Tomate (VG)(G)
Patatas Bravas (V)(G)(D)(C)
Pork Belly (G) **• Spanish Meatballs** (G)(C)
- £40 -

LARGE PLATES

Butterfly Grilled Chicken Breast (G)(D)
Served with cajun spiced new potato, mini vegetables and basil oil decoration
Options: Peri Peri / Plain
15.9

Chicken A La Funghi (M)
Herb-marinated grilled chicken breast. Served with wild mushroom sauce and mashed potatoes
16

Crispy Spicy Chicken Burger (E)(G)(C)(M)
Special coated chicken breast, homemade peri peri sauce, lettuce, tomato, coleslaw and brioche burger bun. Served with fries
15

Cod & Chips (M)(F)(G)
Buttered cod served with chunky chips, tartar sauce and mushy peas
15.5

Sea Bass (F)(M)
Pan cooked sea bass, served with rosemary new potatoes, baby spinach and a caper lemon sauce
17.9

7-Day Dry-Aged Minute Steak (Off the Bone) (D)(E)
Served with coleslaw, fries and garlic butter
Add: Egg £2.5 / Mushroom Sauce £3.00
19.5

Short Beef Ribs (M)
Slow-cooked short beef ribs served with creamy mashed potato, pickled onions, cherry tomatoes and homemade gravy
22

Classic Cheese Beef Burger (M)(E)(G)
6oz homemade beef patty, lettuce, tomato, red onion, gherkin, American cheese sauce, burger sauce and brioche bun. Served with fries
14.5

Confit Duck Leg (M)
Served with mashed potatoes, finished with an orange and honey glaze
20

SIDES

Cajun Spiced New Potatoes (V)(M) 5
Sautéed Spinach (V)(M) 4
Creamy Mash (V)(M) 4.5
Fries (V)(G) 3.8
Curly Fries (V)(G) 4
Sweet Potato Fries (V)(G) 4.25
Mixed Salad (V) 3 **• Mixed Veg** (V)(D) 4

(v) - Vegetarian. (vg) - Vegan Friendly. Allergies: Please inform a member of staff if you have any allergy requirements or dietary intolerances.
Please Note: Substituting ingredients on any dish, can prolong cooking time and may incur additional costs. All Breads may contain Nuts and Sesame. The oils used in our restaurant are modified oils.
They contain soy. (d) Dairy (c) Celery (g) Gluten (cr) Crustaceans (e) Eggs (f) Fish (l) Lupin (m) Milk (mo) Molluscs (mu) Mustard (n) Nuts (p) Peanuts (ss) Sesame Seeds (so) Soya



artysansz

BISTRO BAR

TAPAS MENU

WE'RE OPEN SEVEN DAYS A WEEK FROM 8AM UNTIL LATE.
SIX EVENINGS A WEEK, THE LIGHTS ARE DIMMED, COCKTAILS ARE SHAKEN AND THE ATMOSPHERE COMES ALIVE, INSPIRED BY THE FLAVOURS OF THE MEDITERRANEAN.
OUR ARTYSANSZ EVENING MENU IS MADE FOR EXPLORING, FROM SMALL SHARING PLATES TO LARGER DISHES, ALLOWING YOU TO SAVOUR A WIDE VARIETY OF FLAVOURS.
EACH DISH IS CRAFTED WITH THE FRESHEST INGREDIENTS AND INSPIRED BY GLOBAL CULINARY TRADITIONS, DELIVERING A UNIQUE TASTE EXPERIENCE EVERY TIME.