

# THE ARTISAN'S TABLE



## The Artisan's Table

Novotel London West would like to invite you to enjoy the delights of Artisan Grill at our very own Chef's Table. "The Artisan's Table" has been designed to incorporate the best of the Artisan Grill's award winning menu with a private dining area located "back of house" in the hotel's main kitchen.

The Artisan's Table welcomes parties of 4 to 8 people and all of the à la carte menu items and wine list are available for your selection.

Ask your waiter or waitress for further information or visit [www.artisangrill.co.uk](http://www.artisangrill.co.uk)

The finest ingredients, simply cooked

# ARTISAN

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## GRILL



### **We source**

We strive to offer the best British seasonal ingredients. Only the best is good enough for Artisan Grill. We have gone to great lengths to source the finest quality cuts of meat. We believe you simply won't find better raw materials anywhere in the world.



### **We prepare**

We treat all our ingredients with the greatest of respect and we prepare all our dishes to maximise their natural flavour. Such fine ingredients don't need embellishment; we let our food do the talking.



### **We grill**

The hardest part of delivering this experience is done by the expert cattle farmers that we source our meat from. What we do is the easy part. The finest ingredients, simply cooked. That's the nature of Artisan Grill.

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## GRILL

### SNACKS TO SAVOUR

Mixed Olives	<b>£2.00</b>	Smoked Salmon and Dill Cream Cheese Blinis and Pumpernickle Bites	<b>£4.00</b>
Trio of Bruschetta (fish, meat and vegetarian)	<b>£4.00</b>	Cheese and Olive Pastry Fingers served with 2 Dips	<b>£3.00</b>

### STARTERS

Anti Pasti Platter for 2 to share A selection of continental smoked and cured meats, marinated vegetables, olives and freshly baked breads	<b>£14.00</b>	Pastry Topped Cream of Leek and Potato Soup with Poached Salmon and Chives	<b>£6.00</b>
Smoked Salmon and Beetroot Gravadlax, Grain Sweet, Mustard Potato Salad, Citrus Chive Mayonnaise	<b>£8.00</b>	Poached Red Wine Fig and Pear Chutney with Prosciutto and Micro Cress, Crispy Focaccia Sippets	<b>£9.00</b>
Duo of Smoked Duck and Rillettes, Redcurrant and Green Pepper Confit, Toasted Brioche	<b>£8.00</b>	Baked Tartlet of Wilted Spinach and Forest Mushroom Gratin, Asparagus with Truffled Sabayon (V)	<b>£8.00</b>
Bruschetta of Roasted Mediterranean Vegetables and Grilled Goats Cheese, Basil Pesto and Baby Cress (V)	<b>£7.00</b>	Classic Prawn and Crab Cocktail, Brown Bread and Butter, Tomato Sorbet or Chilled Gazpacho 'Shot'	<b>£8.00</b>

Menus are accurate at the time of publication. All menus are subject to change and/or withdrawal without notice. Please ask when ordering about special dietary requirements and allergies as some dishes may contain traces of nuts.

# ARTISAN GRILL

## ‘THE BRITISH CLASSICS’

Lancashire Hot Pot with Braised Seasonal Greens and Gravy	<b>£17.00</b>	Cornish Seafood Casserole with Vegetable Strands, Snow Peas, and Parsley New Potatoes	<b>£17.00</b>
Braised Beef with Caramelised Onions in a Rich Stout Sauce and Creamy Mashed Potato	<b>£17.00</b>	Individual Crispy <i>Garden of England</i> Vegetable Moneybag, Tomato Chutney and Cheesey Potato (V)	<b>£17.00</b>
Kentish Homemade Chicken and Mushroom Pie with Broccoli Florets	<b>£17.00</b>		

## FROM THE ‘FISH MARKET’

You make your fish choice, cooking method and accompanying sauce along with your side order selection.

Grilled, Pan Seared, Steamed or Battered with your choice of sauce:-

Tartar, Garlic, Parsley and Lime, Melted Butter, Hollandaise, Citrus Chive Crème Fraiche or Spicy Tomato Salsa

Mediterranean Shell-on Prawns (10 No)	<b>£21.00</b>	Seabass Fillet (6-7oz/168-196g)	<b>£20.00</b>
Scottish Salmon Fillet (8oz/225g)	<b>£19.00</b>	Sustainably Caught Plaice Fillets (6-7oz/168-196g)	<b>£19.00</b>
Atlantic Cod Tail Fillet (8oz/225g)	<b>£18.00</b>		

### Catch of the day

Please ask your waiter for today's catch £P.O.A.

All weights refer to raw weights and are approximate.

# ARTISAN GRILL

## FROM THE GRILL

28 Day Aged Aberdeen Angus Sirloin Steak (10oz/280g)	<b>£24.00</b>	Cornish Cannon and 4-bone Lamb Cutlets (12oz/336g)	<b>£23.00</b>
28 Day Aged Aberdeen Angus 'T' Bone Steak (16oz/448g)	<b>£28.00</b>	Surf And Turf 5 No Shell-on Mediterranean Prawns and (6oz/170g) Fillet Steak	<b>£25.00</b>
25 Day Aged Hereford Rib Eye Steak (12oz/340g)	<b>£23.00</b>	Mixed Grill	<b>£26.00</b>
Norfolk Chicken 'Spatchcock'	<b>£19.00</b>	Lamb Cutlet, Sirloin Steak, Lamb Kidney, Pork Loin and Crispy Back Bacon	

All our Grills are accompanied with Sauce Bearnaise, Mustards and Onion Relish.  
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## VEGETARIAN AND PASTAS

Artichoke and Field Mushroom Risotto with Tomato and Tarragon, Flaked Parmesan (V)	<b>£15.00</b>	Ricotta and Spinach Ravioloni, Roasted Red Pepperon Coulis, Rucola and Flaked Parmesan (V)	<b>£14.00</b>
Goats Cheese and Red Pepper Tortelloni, Wilted Spinach with Toasted Pine Nuts, Carbonara Sauce (V)	<b>£16.00</b>		

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## GRILL

### SIDE ORDERS

£2 EACH OR 2 FOR £3

Sauteed Mixed Wild Mushrooms with Garlic and Herbs

Seasonal Greens and Shallots

Buttered Baby Leaf Spinach

Dauphinoise Potatoes

Creamy Maris Piper Mashed Potato

Mixed Seasonal Vegetable Selection (please ask for today's selection)

Chunky Chips, Sea Salt and Aioli

Mixed Baby Salad Leaves, Citrus Olive Oil

Rucola and Flaked Parmesan, Aged Balsamic Dressing

Cherry Tomato, Red Onion and Parsley Salsa

### DESSERTS

Chocolate Fondant **£7.00**  
Light Chocolate Sponge served warm with  
White Chocolate Caged Ice Cream

Baked Vanilla Cheesecake served warm or cold,  
with Caramelita Ice **£7.00**

Brioche and Golden Sultana Butter Pudding  
served warm or cold with Amaretto Anglaise **£7.00**

Hot Sticky Toffee Pudding with rich and velvety  
Chocolate Sauce, Vanilla Ice Cream **£7.00**

Tiramisu, Baileys Hazelnut Cream **£7.00**

Vanilla Panna Cotta With Mango Confit and  
Chocolate 'Crème Fraiche' **£7.00**

Your choice of 3 from the Cheese Trolley with  
crackers and condiments **£8.00**

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