

ARTISAN

GRILL

www.artisangrill.co.uk

SNACKS

Green Olives	£2
Prosciutto, Mozzarella and Dattarini Tomato Wrap	£3
Homemade Sourdough, Garlic Butter and Tomato Salsa	£2
Marinated Chicken Wing Tulips	£3

STARTERS

Salad of Goosnargh Chicken with a Chardonnay Dressing	£7
Duck Egg and Portobello Mushroom Benedict (v)	£6
Baby Pea Veloute	£5
Roasted Sweetbreads, Black Pudding and Baby Apples	£8
Red Onion and Goats Cheese Pissaladiare (v)	£8
Fresh Buffalo Mozzarella, Marinated Dattarini Tomatoes And Prosciutto	£9
Antipasti Platter for 2	£14
A selection of Continental Smoked and Cured Meats, Marinated Vegetables, Olives and Freshly Baked Breads	

MAIN COURSES

Creekstone Fillet of Beef, Parsnip Gratin, Wild Mushrooms, Sticky Shallots and a Horseradish Jus	£36
Scottish Lobster, Buttered New Potatoes, Fresh Asparagus and Lobster Foam	£36

FROM THE GRILL

35 Day Aged Creekstone Corn Fed Striploin Steak (12oz / 340gr)	£28
28 Day Aged Angus Beef Sirloin Steak (10oz / 300gr)	£24
25 Day Aged Hereford Rib Eye Cutlet (12oz / 340gr)	£23
Scottish Highland Venison Loin (8oz / 225gr)	£24
Breast of Goosnargh Corn Fed Chicken	£15
Cornish Cannon of Lamb (7oz / 200gr)	£20
Norfolk Pork Chump Chop (10oz / 300gr)	£15
Milk Fed Veal Cutlet (10oz / 300gr)	£24
Milk Fed Calves Liver with Smoked English Pancetta	£18

FISH

Sustainably Caught Swordfish Steak (10oz / 300gr)	£21
Scottish Salmon Fillet (8oz / 225 gr)	£21
Whole Baby Snapper (10oz / 300gr)	£22
Whole Dover Sole (18oz / 500gr)	£30
Whole Baby Sea Bass (16oz / 450gr)	£19

All main courses are served with the following condiments: Preserved Lemon and Chilli Relish, Spicy Tomato Compote, Sauce Béarnaise, Red Onion Jam and Maple Bourbon Relish.
All weights refer to raw weights and are approximate

VEGETARIAN

Tagliolini with Parmesan, Egg and Baby Peas (v)	£13
Globe Artichoke, Carrot Colcannon and Savoy Cabbage (v)	£12
Grilled Polenta, Mediterranean Vegetables and Aged Balsamic (v)	£12

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.

SIDE ORDERS

Wild Mushrooms	£2.50 each or 2 for £4
Green Beans, Garlic and Shallots	
Sautéed Spinach	
Colcannon	
Mashed Potato	
Chunky Chips, Sea Salt and Aioli	
Baby Leaves	
Cherry Tomato, Red Onion and Parsley Salsa	

DESSERTS

Chocolate Fondant	
Homemade Chocolate Sponge Served Warm with Bourbon Vanilla Ice Cream	£6
Italian Lemon Cheesecake	
Homemade Amalfi Lemon Cheesecake	£6
Cannoli	
Crisp Italian Wafer filled with Orange Scented Sweet Ricotta	£6
Banoffee Pie	
Caramelised Banana with Toffee Cream	£6
Custard Tart	
Crispy Sweet Pastry, Nutmeg Custard and Vanilla Ice Cream	£6
Affogato al Caffè	
Vanilla Ice Cream 'affogato' with Espresso and a shot of Frangelico Liqueur	£6
Cheese selection	
May we also recommend our selection of cheeses available from the trolley	Any 3 for £9

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