

DINING HOUSE

THE BOLTON HOTEL

ARTISAN

Two courses 35pp, Three course 45pp

Entrées

- Chicken liver pate with cornichons, pickled cranberries and bread wafers 14
- Salmon tartare with avocado and caviar, soy mirin dressing 14
- Goat's cheese soufflé 14
- Soup of the day with grilled bread and butter 14
- Smoked tuna 'Caesar' salad with lardons, croutons, ranch dressing 14
- Breads and dips 14

Mains

- Market fish, pan fried with saffron risotto, wilted spinach, roast cherry tomatoes 29
- Angus beef burger with tomato relish, gruyere and hand cut fries 29
- Sirloin steak with handmade wedges, chilli butter and garden salad 29
- Pulled pork open sandwich with slaw and apple relish 29
- Sausages made in house with mash and caramelised onions and tomato relish 29
- Parmesan and herb crumbed lamb with smoked tomato sauce, sautéed greens and parsnip crisps 29
- Freekeh salad with spice roast cauliflower, grilled Mediterranean vegetables and pomegranate dressing 29

Sides

- Artisan mesclun salad 10
- Home-made wedges with chilli butter 10
- Brussel sprouts with bacon and tarragon mustard butter 10
- Sautéed greens with smoked almonds and fennel oil 10
- Spice roast cauliflower with crispy shallot and spring onion 10

Desserts

- Cheesecake with mascarpone and berry compote 14
- Chocolate mousse with almonds, cream and cookies 14
- Cheese plate with rice crackers, poached pear, crostini and cherry relish 14
- House made gelato (three scoops) 14

On behalf of Restaurant manager Theo and the team here at Artisan, I would like to welcome you to our restaurant and hope you enjoy your dining experience with us.
Please, relax and enjoy



MacLean Fraser
Executive Chef

