

# ARTISAN ROOMS



## STARTERS

Soup   spiced pumpkin   coriander   ricotta	£11
Fish Cake   cucumber pickles   tartare	£13
Aubergine   mozzarella   salsa verde	£13
Cheese Souffle   apple   celery   walnut	£13
Game terrine   celeriac   date	£15
Mackerel   beetroot   horseradish yoghurt	£14
Prawns on toast   chilli   garlic	£15
Venison tortellini   spinach   peppercorn sauce	£15

## MAIN PLATES

Lamb pudding   creamed potatoes   greens	£25
Risotto   onion   kale	£18
Cod   coconut   XO cabbage   radish	£26
Vegetable Pithivier   celeriac	£22
Sea Bream   sweet potato   bisque	£25
Duck Leg   red cabbage   carrot	£25
Grove Burger   burger sauce   fries	£21

*Please let us know in advance if you have any allergies or intolerances*

## WELSH CHEESE

A Selection of Welsh Cheeses served with fruit chutney, truffle honey and crackers.

Three for £13, five for £19

## SWEET PLATES

Homemade selection of ice cream & sorbet	£8
Chocolate gateau   marmalade   orange	£11
Sticky toffee pudding   pecan   vanilla	£11
Carrot cake   chai spice   yoghurt sorbet	£11
Custard tart   pistachio   raspberry	£11

## WINES BY THE GLASS

### SPARKLING

<i>Prapian, Valdobbiadene Prosecco Superiore, Brut, Veneto, Italy</i>	NV	£9
<i>Billecart-Salmon, Brut Reserve, Champagne, France</i>	NV	£16

### WHITE

<i>Picpoul de Pinet, Domaine Gerard Bertrand, Languedoc, France</i>	2020	£8
<i>Sauvignon Blanc, Saint Clair, Marlborough, New Zealand</i>	2020	£9
<i>Alvarinho, Reguengo de Melgaco, Vinho Verde, Portugal</i>	2019	£10
<i>Viognier, The Age of Grace, Lismore, South Africa</i>	2020	£16

### RED

<i>Negroamaro, Il Pumo, San Marzano, Salento, Puglia, Italy</i>	2019	£8
<i>Malbec, Doña Paula, Uco Valley, Mendoza, Argentina</i>	2020	£9
<i>Rioja Reserva, Bodegas Ondarre, Spain</i>	2017	£10
<i>Saumur Champigny, Vieilles Vignes, Lavigne, Loire, France</i>	2018	£13
<i>Syrah, Burrowing Owl, Okanagan Valley, Canada</i>	2018	£22