

ARTISAN ROOMS



STARTERS

Pea Soup ham chive	£11
Fish Cake cucumber pickles tartare	£13
Heritage Tomato Salad salsa verde mozzarella	£13
Cheese Soufflé Hafod picalilli	£13
Pork Terrine celeriac garden chutney apple	£15
Mackerel cucumber watermelon chilli peanut	£14
Chilli Squid chorizo tomato garlic	£15
Braised Beef Ravioli parmesan onion broth	£15

MAIN PLATES

Risotto Mon Las broad beans	£18
Black Garlic Nut Roast courgette runner beans	£23
Sea Bream sweet potato bisque	£26
Duck Leg chicory quinoa buttermilk sauce	£26
Grove Lamb Burger Welsh cheddar burger sauce fries	£21
Ox Cheek horseradish tomato fondue chive oil	£26

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 cheeses for £13

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Baked Cheesecake raspberry white chocolate	£11
Sticky Toffee Pudding pecan vanilla	£11
Black Forest vanilla cherry	£11
Almond Frangipane blueberry honey	£11

WINES BY THE GLASS

SPARKLING

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

WHITE

<i>Picpoul de Pinet, Domaine Gérard Bertrand, Languedoc, France</i>	2020	£8
<i>Sauvignon Blanc, Saint Clair, Marlborough, New Zealand</i>	2020	£9
<i>Alvarinho, Reguengo de Melgaço, Minho, Portugal</i>	2019	£11
<i>Gewürztraminer, Réserve Personnelle, Léon Beyer, Alsace, France</i>	2020	£13

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>Brouilly, Olivier Ravier, Beaujolais, Burgundy, France</i>	2019	£9
<i>Rioja Reserva, Bodegas Ondarre, Spain</i>	2017	£10
<i>Kékfrankos, Prémium, Takler, Szekszárd, Hungary</i>	2016	£14