

# ARTISAN ROOMS



## STARTERS

Carrot Soup   cumin   yoghurt	£11
Fish Cake   cucumber pickles   tartare	£13
Heritage Tomato Salad   salsa verde   mozzarella	£13
Cheese Soufflé   Hafod   picalilli	£13
Pork Terrine   celeriac   garden chutney	£15
Smoked Salmon   cucumber   watermelon   chilli   peanut	£14
Chilli Squid   chorizo   tomato   garlic	£15
Venison Tortellini   mushroom   peppercorn sauce	£15

## MAIN PLATES

Pumpkin Risotto   sage   parmesan	£18
Black Garlic Nut Roast   fondue   broccoli	£23
Pea and Tofu Burger   Asian slaw   fries	£20
Sea Bream   artichoke   tender stem broccoli	£26
Cod   Asian broth   sesame   rice noodles	£26
Grove Lamb Burger   Welsh cheddar   burger sauce   fries	£21
Chicken   pearl barley   sweetcorn   leek	£26
Venison pie   creamed potatoes   kale	£26
Duck   red cabbage   carrot   creamed potato	£26

## WINES BY THE GLASS

125ml

### SPARKLING

<i>Prapian, Valdobbiadene Prosecco Superiore, Brut, Veneto, Italy</i>	NV	£9
<i>Billecart-Salmon, Brut Réserve, Champagne, France</i>	NV	£16
<i>Velfrey, Brut, Pembrokeshire, Wales</i>	NV	£16
<i>Nyetimber, Cuvée Chérie, Demi-Sec, Sussex, England</i>	NV	£19
<i>Billecart-Salmon, Brut Rosé, Champagne, France</i>	NV	£23

### ROSÉ

<i>Tramari, Rose di Primitivo, San Marzano, Salento, Puglia, Italy</i>	2020	£8
<i>Gusbourne rosé, Cherry Garden Vineyard, Kent, England</i>	2021	£16

### WHITE

<i>Picpoul de Pinet, Puech de Claude, Domaine Gaujal, Languedoc</i>	2021	£8
<i>Pansa Blanca, Alta Alella, Catalonia, Spain</i>	2020	£8
<i>Sauvignon Blanc, Saint Clair, Marlborough, New Zealand</i>	2020	£9
<i>Pinot Blanc Réserve, Cave de Hunawihr, Alsace, France</i>	2019	£10
<i>Viognier, The Age of Grace, Lismore, South Africa</i>	2020	£16
<i>Gewürztraminer, Réserve Personnelle, Léon Beyer, Alsace, France</i>	2020	£13
<i>Chardonnay, Clayhill Vineyard, Painter of Light, Blackbook, Essex, England</i>	2020	£17

### RED

<i>Negroamaro, Il Pumo, San Marzano, Salento, Puglia, Italy</i>	2021	£8
<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

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