

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

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Vanilla Rice Pudding plum cinnamon	£11
Sticky Toffee Pudding pecan vanilla	£11
Dark chocolate mousse spiced caramel pistachio	£11
Custard Tart nutmeg grapefruit	£11

WELSH CHEESES

A Selection of Welsh Cheeses served with fruit chutney, truffle honey and crackers.
Three cheeses for £13, five for £19

Celtic Promise | washed rind, buttery texture

Pant Ys Gawn | goat's milk, lactic with lemon notes

Black Bomber | extra mature cheddar, smooth creamy texture

Thelmas Caerffili | slightly crumbly texture, delicate lemony flavour

Golden Cenarth | cider washed, creamy, soft

Mon Las | blue, pungent

Pwll Mawr | cold oaked smoked | creamy | tangy

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