

ARTISAN ROOMS

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Vanilla Crème Brûlée lemon ginger	£12
Treacle Tart rhubarb cardamon	£12
Sticky Toffee Pudding walnut vanilla	£12
Dark Chocolate Gâteau vanilla cherry	£12

WELSH CHEESES

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

Celtic Promise cow's milk washed rind, buttery texture
Pant Ys Gawn goat's milk lactic with lemon notes
Black Bomber cow's milk extra mature cheddar, smooth creamy texture
Thelmas Caerffili cow's milk slightly crumbly texture, delicate lemony flavour
Golden Cenarth cow's milk cider washed, creamy, soft
Mon Las cow's milk blue, pungent
Pwll Mawr cow's milk cold oaked smoked creamy tangy
Brefu Bach ewes' milk washed soft-ripened

Why not enjoy your cheese with a glass of:

Classic Topaque, Morris, Rutherglen, Australia, NV	£10
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TEAS

Black Teas	£4
Darjeeling Notes of Muscatel and subtle floral aroma.	
Black Assam Strong and bursting with flavour.	
Earl Grey Classic- rich Ceylon tea, scented with zesty bergamot.	
Decaffeinated Ceylon Rounded, smooth, warming, without the caffeine.	

Green Teas	£4
Organic Gunpowder Spring-picked and organically grown in Hunan.	
Sichuan Dew Hand-picked and steamed green tea from Sichuan.	
Organic Jade Sword Fresh, organic green tea, selected for its sweet, spring flavour.	

White Tea	£4
White Peony A deeply refreshing, sweet and honeyed Fujian white tea.	

Herbal Infusions	£4
Lemon Verbena Uniquely fragrant, with a gentle grassy lemon flavour.	
Whole Leaf Peppermint A striking peppermint tea with a fresh, minty flavour.	
Rooibos Soft honeyed and gently tangy with a hint of bitter orange.	
Chamomile Natural whole flowers give a clean and fresh infusion with a chamomile taste.	
Blackcurrant & Hibiscus Herbal tea with whole blackcurrants, berries, and hibiscus shells.	

COFFEES

Brazil Yellow Bourbon Unique, with an added splash of energizing acidity.	£6
Guatemala Decaf Notes of chocolate, caramel, citrus and a long aftertaste.	£7.50
Jamaica Blue Mountain Floral, mild, complex, almost chocolatey taste.	£12

All served in your preferred style:

Ristretto, Espresso, Double Espresso, Mocha, Americano, Cappuccino, Latte, Flat white.

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STARTER PLATES

Pea and Mint velouté goats' cheese chive	£11
Fish Cake cucumber pickles tartare	£14
Bream cucumber watermelon chilli peanut	£15
Chilli squid chorizo garlic	£15
Kimchi and tofu wonton tomato ginger	£15
Heritage Tomato mozzarella fennel	£14
Pork Terrine celeriac garden chutney	£15

MAIN PLATES

Risotto sweetcorn parmesan crispy onion	£22
Black Garlic Nut Roast tomato fondue broccoli	£23
Pea & Tofu Burger Asian slaw fries	£22
Duck Leg creamed potatoes greens	£27
Grove Lamb Burger Welsh cheddar burger sauce fries	£23
Cod artichoke elephant garlic velouté	£27
Chicken, ham and leek Pie creamed potatoes kale	£27

SIDE PLATES

Truffle & Parmesan Fries	£6
Peas & Salsa Verde	£5
Spring Greens & courgette	£5
Caesar Salad & Anchovies	£5

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

WINES BY THE GLASS

125ml

375ml

SPARKLING

<i>Prapian, Valdobbiadene Prosecco Superiore, Brut, Veneto, Italy, NV</i>	£9	
<i>Billecart-Salmon, Brut Réserve, Champagne, France, NV</i>	£18	
<i>Velfrey, Brut, Pembrokeshire, Wales, NV</i>	£16	
<i>Billecart-Salmon, Brut Rosé, Champagne, France, NV</i>	£23	

ROSÉ

<i>Tramari, Rose di Primitivo, San Marzano, Salento, Italy, 2020</i>	£8	£24
<i>Gusbourne Rosé, Cherry Garden Vineyard, Kent, England, 2021</i>	£16	£45

WHITE

<i>Pansa Blanca, Alta Alella, Catalonia, Spain, 2020</i>	£8	£21
<i>Viognier, The Age of Grace, Lismore, South Africa, 2020</i>	£16	£45
<i>Gewürztraminer, Réserve Personnelle, Léon Beyer, Alsace, 2020</i>	£13	£36
<i>Chardonnay, Clayhill Vineyard, Painter of Light, Blackbook, Essex, England, 2020</i>	£17	£48

RED

<i>Negroamaro, Il Pumo, San Marzano, Salento, Italy, 2021</i>	£8	£21
<i>K-Or, Malbec, Clos Troteligotte, Cahors, France, 2020</i>	£10	£27
<i>Rioja Reserva, Bodegas Ondarre, Spain, 2018</i>	£10	£27
<i>Xinomavro, Hedgehog, Alpha Estate, Amyndeo, Greece, 2019</i>	£13	£36

Wine Tree

Branch out! Let your server take care of the wine.

3 glass wine pairing	£37
2 glass wine pairing	£27