

ARTISAN ROOMS

STARTER PLATES

Cauliflower velouté hazelnut apple	£11
Fish cake cucumber pickles tartar sauce	£14
Bream cucumber watermelon chilli	£15
Chilli squid chorizo garlic	£15
Kimchi & duck wonton tomato ginger	£15
Cheese souffle beetroot walnut	£14
Game terrine remoulade bitter leaves	£15

MAIN PLATES

Beef shin creamed potatoes red cabbage	£29
Pumpkin & spinach raviolo oyster mushroom	£23
Saundersfoot Bass spinach artichoke mushroom	£32
Risotto Perl - las chive red onion	£22
Pea & tofu burger Asian slaw fries	£22
Grove beef burger Welsh cheddar burger sauce fries	£23
Venison pie creamed potatoes broccoli	£29

SIDE PLATES

Parmesan fries	£6
Peas salsa verde	£5
Beetroot black olive rocket	£5
Garden kale	£4

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Pumpkin custard coffee mixed spice	£12
Salted caramel tart peanut butter	£12
Sticky toffee pudding walnut vanilla	£12
Dark chocolate gâteau orange marmalade	£12

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

*Please let us know in advance if you have any allergies or intolerances.
All prices are inclusive of VAT at the current rate. A discretionary service charge of
10% will be added to your bill.*

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WINES BY THE GLASS

125ml

SPARKLING

<i>Presa No3, Asolo Prosecco Superiore, Brut, Prapian, Veneto, Italy</i>	£9
<i>Billecart-Salmon, Brut Réserve, Champagne, France, NV</i>	£19
<i>Velfrey, Brut, Pembrokeshire, Wales, NV</i>	£16
<i>Billecart-Salmon, Brut Rosé, Champagne, France, NV</i>	£23

ROSÉ

125ml

375ml

<i>Tramari, Rose di Primitivo, San Marzano, Salento, Italy, 2020</i>	£8	£24
<i>Gusbourne English Rosé, Kent, England, 2022</i>	£16	£45

WHITE

<i>Pansa Blanca, Alta Alella, Catalonia, Spain, 2022</i>	£8	£21
<i>Viognier, The Age of Grace, Lismore, South Africa, 2020</i>	£16	£45
<i>Sauvignon Blanc, Origin, Saint Clair, Marlborough, New Zealand</i>	£9	£24
<i>Madam de M..., Roussette de Savoie, Domaine Vendange, France</i>	£13	£36

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, 2021</i>	£10	£27
<i>Xinomavro, Hedgehog, Alpha Estate, Amyndeo, Greece, 2019</i>	£13	£36

TEAS AND COFFEES

<u>Brazil Yellow Bourbon</u> Unique, with an added splash of energizing acidity.	£6
<u>Guatemala Decaf</u> Notes of chocolate, caramel, citrus and a long aftertaste.	£7.50
<u>Jamaica Blue Mountain</u> Floral, mild, complex, almost chocolatey taste.	£12
<u>A selection of our JING Teas</u> ask staff for further detail	£4

All can be served in your preferred style:

Ristretto, Espresso, Double Espresso, Americano, Latte, Cappuccino, Flat White,
Mocha