

ARTISAN ROOMS

STARTER PLATES

Wild garlic velouté pickled wild garlic stems	£11
Fish cake cucumber pickles tartar sauce	£14
Bream cucumber watermelon chilli	£15
Chilli squid garlic chorizo	£15
Kimchi & duck wonton tomato ginger	£15
Falafel hummus pomegranate	£14
Venison ragou Llain alpine cheese wild garlic	£15

MAIN PLATES

Cod wild garlic new potatoes curry broth	£32
Risotto Perl Las pickled red onion	£22
Grove beef burger Welsh cheddar burger sauce fries	£23
Welsh lamb suet pudding creamed potatoes wild garlic greens	£30
Beef shin creamed potatoes hispi cabbage	£32
Pea & tofu burger Asian slaw fries	£23
Goats curd & lemon ravioli asparagus wild garlic	£28

SIDE PLATES

Parmesan fries	£6
Garden greens	£5
Peas salsa verde	£5
Dressed garden leaves	£4
Padron peppers goats cheese	£6

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Vanilla brûlée raspberry pistachio	£12
Lemon tart berry sorbet	£12
Sticky toffee pudding walnut vanilla	£12
Dark chocolate gateaux strawberry berry	£12
A Selection of Welsh Cheeses served with fruit chutney, truffle honey, and crackers.	
Three cheeses	£13
Five Cheeses	£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

SPARKLING

125ml

<i>Presa No3, Asolo Prosecco Superiore, Brut, Prapian, Veneto, Italy</i>	£9
<i>Duval – Leroy, Brut Réserve, Champagne, France</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>	£9	£24
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WHITE

<i>Macabeau, “Dom Ici Blanc”, Dom Brial, Côtes Catalanes, France</i>	£8	£24
<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
<i>Viognier, The Age of Grace, Lismore, South Africa, 2020</i>	£16	£45

RED

<i>Negroamaro, Il Pumo, San Marzano, Salento 2021</i>	£9	£24
<i>Rioja Reserva, Bodegas Ondarre, Spain, 2021</i>	£10	£27
<i>Malbec Premium, Cafayate, Piatelli Vineyards, Argentina</i>	£12	£30

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