

ARTISAN ROOMS

STARTER PLATES

Carrot velouté coriander coconut	£11
Kimchi & duck wonton tomato ginger	£15
Falafel hummus feta	£14
Bream cucumber watermelon chilli	£15
Mackerel blackcurrant fennel	£15
Pork terrine remoulade garden chutney	£16
Fish cake herb mayo pickled cucumber	£15

MAIN PLATES

Cauliflower harissa quinoa	£24
Grove beef burger Welsh cheddar fries	£27
Lamb shoulder chimichurri charcoal mash	£30
Beef shin creamed potatoes hispi cabbage	£32
Pea & tofu burger Asian slaw fries	£23
Goats curd & lemon ravioli tender stem peas	£28
Seabass spinach new potatoes tomato	£32

SIDE PLATES

Parmesan fries	£6
Garden greens	£5
Peas salsa verde	£5
Dressed garden leaves	£4
Pembrokeshire new potatoes seaweed butter	£6

SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Rice pudding rum pineapple	£12
Treacle tart rhubarb ginger	£12
Sticky toffee pudding walnut vanilla	£12
Dark chocolate gâteau strawberry vanilla	£12
A selection of Welsh cheeses served with fruit chutney & 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.