

# ARTISAN ROOMS

## STARTER PLATES

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

## MAIN PLATES

Roasted harissa cauliflower   vegan yoghurt   cherry tomato   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
Goat's curd & lemon ravioli   tender stems   peas	£28
Seabass   spinach   new potatoes   tomato	£32
Cod   mussels   green beans   capers	£37

## SIDE PLATES

Parmesan fries	£6
Garden greens	£5
Peas   salsa verde	£5
Pembrokeshire new potatoes   seaweed butter	£6

## SWEET PLATES

Homemade selection of ice creams & sorbets	£8
Rice pudding   rum   pineapple	£12
Lemon tart   raspberry   honey	£12
Sticky toffee pudding   walnut   vanilla	£12
Dark chocolate gâteau   pistachio   cherry	£12

A selection of Welsh cheeses served with fruit chutney, truffle honey & 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.*