

# ARTISAN ROOMS

## STARTER PLATES

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

## MAIN PLATES

Squash risotto   pumpkin seeds   kale	£24
Pea & tofu burger   Asian slaw   fries	£24
Goat's curd & lemon ravioli   tender stems   peas	£28
Grove beef burger   Welsh cheddar   fries	£27
Lamb shoulder   chimichurri   charcoal mash	£32
Venison pie   red cabbage   creamed potato	£32
Seabass   artichoke   squash   leek   parsley	£34

## SIDE PLATES

Parmesan fries	£6
Garden greens	£5
Peas   salsa verde	£5
Padrón peppers   goat's cheese	£6

## SWEET PLATES

Homemade selection of ice creams & sorbets	£9
Chocolate brûlée   ginger   pears	£13
Almond frangipane   plums   crème fraîche	£14
Sticky toffee pudding   walnut   vanilla	£13
Dark chocolate gâteau   orange   marmalade	£14
A selection of Welsh cheeses served with fruit chutney, truffle honey & crackers	
Three cheeses	£14
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.*