

# ARTISAN ROOMS

## STARTER PLATES

Celeriac velouté   apple   lovage	£11
Hafod cheese soufflé   piccalilli	£15
Falafel   hummus   feta   beetroot	£15
Bream   cucumber   watermelon   chilli	£15
Fish cake   herb mayo   pickled cucumber	£15
Squid   chorizo   garlic   chilli	£16
Chicken & ham hock terrine   date   walnut	£16

## MAIN PLATES

Squash risotto   pumpkin seeds   kale	£24
Duck leg   creamed potatoes   stuffing	£27
Black garlic nut roast   tender stems   tomato fondue   artichoke	£28
Goat's curd & lemon ravioli   tenderstem   peas	£28
Venison pie   red cabbage   creamed potato	£32
Cod   artichoke   squash   leek   parsley	£34
Grove burger   Welsh cheddar   fries	£34

## SIDE PLATES

Parmesan fries	£6
Garden greens	£5
Peas   salsa verde	£5

## SWEET PLATES

Homemade selection of ice creams & sorbets	£9
Chocolate brûlée   honey   ginger	£13
Sticky toffee pudding   walnut   vanilla	£13
Christmas pudding   berry compote   cognac custard	£14
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 12.5% will be added to your bill.*