

ARTISAN ROOMS

STARTER PLATES

Cauliflower velouté apple lovage	£11
Smoked salmon avocado wasabi	£15
Falafel hummus feta beetroot	£15
Bream cucumber watermelon chilli	£15
Fish cake herb mayo pickled cucumber	£15
Mussels spaghetti chorizo	£16
Chicken & ham hock terrine date walnut	£16
Charcuterie selection olive gherkin	£20

MAIN PLATES

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

SIDE PLATES

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

SWEET PLATES

Homemade selection of ice creams & sorbets	£9
Chocolate brûlée pears ginger	£13
Sticky toffee pudding walnut vanilla	£13
Lemon tart blueberry yoghurt	£14
Dark chocolate gâteau pistachio cherry	£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.