

ARTISAN ROOMS

STARTER PLATES

Welsh onion soup rarebit	£11
Falafel hummus feta beetroot	£15
Fish cake herb mayo pickled cucumber	£15
Pork terrine remoulade garden chutney	£16
Chorizo & mushroom wonton daikon chilli	£16
Charcuterie olives gherkin	£20
Squid chorizo garlic chilli	£16

MAIN PLATES

Squash risotto pumpkin seeds kale	£24
Black garlic nut roast tenderstem tomato fondue artichoke	£28
Goat's curd & lemon ravioli oyster mushroom peas	£28
Grove burger Welsh cheddar fries	£28
Wild garlic stuffed chicken rosti carrot kale	£32
Steak pie red cabbage creamed potato	£32
Cod artichoke squash parsley gnocchi	£34

SIDE PLATES

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

SWEET PLATES

Homemade selection of ice creams & sorbets	£9
Sticky toffee pudding walnut vanilla	£13
Mille feuille rhubarb yoghurt	£14
Chocolate gâteau pecan caramel coffee	£14
Apple tarte tatin vanilla	£15
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.