

ARTISAN ROOMS

STARTER PLATES

Welsh onion soup rarebit	£13
Falafel hummus feta beetroot	£15
Fish cake herb mayo pickled cucumber	£15
Pork terrine remoulade piccalilli	£16
Chorizo & mushroom wonton daikon chilli	£16
Chilli squid garlic cherry tomato	£16
Charcuterie olive gherkin	£20

MAIN PLATES

Risotto	£24
pea wild garlic red onion	
Ravioli	£28
goat's curd & lemon oyster mushroom peas	
Grove burger	£28
onion Welsh cheddar fries	
Duck leg	£32
potato rosti carrot greens	
Nut roast	£28
tenderstem tomato fondue	
Steak pie	£32
creamed potato wild garlic	
Cod	£34
wild garlic new potatoes squash	
Ray Wing	£34
cherry tomato capers lemon	

SWEET PLATES

Homemade selection of ice creams & sorbets	£9
Sticky toffee pudding walnut vanilla	£13
Millefeuille rhubarb crème fraiche	£14
Chocolate gâteau pecan caramel coffee	£14
Apple tarte tatin vanilla	£14
A selection of Welsh cheeses served with fruit chutney, truffle honey & crackers:	
- Three cheeses	£14
- Five cheeses	£19

SIDE PLATES

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

FONDUE MAIN



To be shared between two

Welsh Cheese and Ale Fondue
Potatoes | Crispy Breads | Charcuterie

£26pp

WELSH BEVERAGES

Wrexham Lager (330ml), Wales	£6
Largo Lager, Cwrw Llyn, (330ml), Wales	£7
Hallets, Dry Cider (Apple, 500ml), Wales	£8
Barti Spiced Rum	£5
Penderyn Rich Oak Whisky	£10
Velfrey, Brut, Pembrokeshire, Wales	£16

Please Read:

Please let us know in advance if you have any food 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

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WINE BY THE GLASS, CARAFE AND BOTTLE

SPARKLING

	125ml	Btl
Presa No3, Asolo Prosecco Superiore, Brut, Prapian, Veneto, Italy, NV	£9	£49
Duval - Leroy, Brut Réserve, Champagne, France, NV	£19	£99
Velfrey, Brut, Pembrokeshire, Wales, NV	£16	£87
Duval - Leroy, Brut Rosé, Champagne, France, NV	£23	£135

ROSE

	125ml	375ml	Btl
Château Oumsiyat, Soupir Rosé, Bekaa Valley, Lebanon, 2023	£9	£24	£46

WHITE

	125ml	375ml	Btl
Macabeau, "Dom Ici Blanc", Dom Brial, Côtes Catalanes, France, 2023	£8	£20	£38
Sauvignon Blanc, Origin, St Clair, Marlborough, New Zealand, 2023	£9	£24	£46
Madame de M, Roussette de Savoie, Domaine Vendange, Savoie, France, 2022	£13	£36	£66
Crozes Hermitage Blanc, Les Jalets, Paul Jaboulet Ainé, France, 2021	£14	£38	£70
Viognier, The Age of Grace, Lismore, Cape South Coast, South Africa, 2022	£16	£45	£81

RED

	125ml	375ml	Btl
Negroamaro, Il Pumo, San Marzano, Salento, Italy, 2021	£9	£24	£42
Rioja Alavesa, Mayela, Bideona, Spain, 2021	£9	£24	£46
Braucol, Domaine Gayrard, Gaillac, France, 2020	£10	£27	£54
Mendo Blendo, Tollini Vineyards, Petersons Winery, California, USA, 2020	£13	£36	£67
Malbec Premium, Piattelli Vineyards, Cafayate, Argentina, 2022	£12	£30	£60

TEAS AND COFFEES

Brazil Yellow Bourbon Unique with an added splash of energizing acidity	£6
Guatemala Decaf Chocolate, caramel, citrus and a long aftertaste	£7.50
Jamaica Blue Mountain Floral, mild, complex, almost chocolatey taste	£12
Brazil Daterra Laurina Low caffeine, wild strawberry and dark Chocolate notes	£12.50
A selection of JING Teas Ask staff for further details	£4

All coffees can be served in your preferred style:

Espresso, Double Espresso, Americano, Macchiato, Latte, Cappuccino,
Flat White

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