

# ARTISAN ROOMS

## Nibbles

Mushroom parfait   cherry   brioche	£12
Welsh pasty   date & walnut ketchup	£14
Charcuterie   olives   gherkin	£20

## Starters

Welsh onion soup   rarebit	£14
Falafel   houmous   beetroot	£15
Fish cake   herb mayo   pickled cucumber	£15
Cured mackerel   tomato   salsa verde	£15
Pork terrine   remoulade   garden chutney	£16
Duck & kimchi wonton   daikon   chilli	£16

## Mains

<b>Risotto</b>	£24
Wild garlic   tenderstem broccoli   crispy onion	
<b>Ravioli</b>	£28
Goat curd & lemon   oyster mushroom   peas	
<b>Nut roast</b>	£28
Caramelised onion   tomato fondue   new potato	
<b>Grove burger</b>	£28
Onions   Welsh cheddar   fries	
<b>Wild garlic stuffed chicken</b>	£34
Potato rosti   carrot   greens	
<b>Local seabass</b>	£35
Sautéed potato   caper   butter sauce	
<b>Braised lamb shoulder</b>	£36
Asparagus   sundried tomato   pine nuts	

## Sides

Garden greens	£6
Peas   salsa verde	£6
Parmesan fries   chives	£7

## To Share

(minimum of two persons)



**Welsh cheese and ale fondue** £26pp  
Pembrokeshire potatoes | crispy breads | cured meats

## Sweets

Homemade ice cream and sorbets	£9
Sticky toffee pudding   walnut   vanilla	£13
Millefeuille   rhubarb   crème fraiche	£14
Chocolate gâteau   pecan   coffee & caramel	£14
Apple tart tatin   vanilla	£15
Selection of Welsh cheese served with truffle honey and crackers	
Three cheeses	£14
Five cheeses	£19

## Welsh Beverages

Wrexham lager	(330ml)	£6
Hallets dry apple cider	(500ml)	£8
Penderyn rich oak whisky	(25ml)	£10
Velfrey Brut	(125ml)	£16

Please note:

Please inform us in advance if you have any food allergies or intolerances  
All prices are inclusive of VAT at the correct rate. A discretionary service charge of 12.5% will be added to your bill