

ARTISAN ROOMS

Starters

Potato & lovage velouté walnut apple	£12
Falafel hummus beetroot	£14
Fish cake herb mayo pickled cucumber	£14
Sea bream tomato salsa verde	£14
Pork terrine remoulade garden chutney	£15
Pork & mushroom wonton daikon chilli	£14
Charcuterie olives gherkin	£16

Mains

Risotto	£22
Sweetcorn red onion	
Ravioli	£26
Goat curd & lemon oyster mushroom peas	
Nut roast	£24
Caramelised onion tomato fondue new potato	
Grove burger	£28
Onions Welsh cheddar fries	
Wild garlic stuffed chicken	£32
Bean cassoulet parsley broad bean	
Local seabass	£35
Sautéed potato caper cherry tomato	
Local cod	£35
Cucumber mussel parsley	
Braised lamb shoulder	£33
Sundried tomato pine nuts	

Sides

Garden greens	£6
Peas salsa verde	£6
Local BBQ cabbage chilli pomegranate	£6
Parmesan fries chives	£7

To Share

(minimum of two persons)



Welsh cheese and ale fondue	£26pp
Pembrokeshire potatoes crispy breads cured meats	
Suggested pairing:	
Welsh Sobremesa Farmhouse Ale ~ 375 ml	£8
~ 750 ml	£15

Sweets

Homemade ice cream and sorbets	£9
Sticky toffee pudding walnut vanilla	£13
Rhubarb crumble almond custard	£11
Chocolate gâteau raspberry pistachio	£14
Fig leaf arctic roll almond blackcurrant	£14

Selection of Welsh cheese served with truffle honey and crackers	
Three cheeses	£14
Five cheeses	£19

Welsh Beverages

Wrexham lager	(330ml)	£6
Halletts dry apple cider	(500ml)	£8
Penderyn Portwood 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