

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
Beef wonton daikon chilli	£14
Charcuterie olives gherkin	£16

To Share

(minimum of two persons)



Mains

Risotto	£22
Garden courgettes peas 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	
Garden herb stuffed chicken	£32
Bean cassoulet parsley broad bean	
Local sea bass	£35
Sautéed potato caper cherry tomato	
Local cod	£35
Cucumber new potatoes mussels	
Lamb suet pudding	£28
Creamed potato fermented cabbage	

Welsh cheese and ale fondue

£26pp

Pembrokeshire potatoes | crispy breads | cured meats

Sweets

Homemade ice cream and sorbets	£9
Sticky toffee pudding pecan vanilla	£13
Apple crumble cinnamon custard	£11
Chocolate gâteau pistachio apricot	£14
Fig leaf brûlée blackcurrant	£14

Selection of Welsh cheese served with truffle honey
and crackers

Three cheeses	£14
Five cheeses	£19

Sides

Garden greens	£6
Peas salsa verde	£6
Local BBQ cabbage chilli pomegranate	£6
Parmesan fries chives	£7
Garden courgettes beans almonds	£6
Kimchi style garden cucumbers	£6

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