

ARTISAN ROOMS

Starters

Potato & lovage velouté walnut apple	£12
Falafel hummus beetroot feta	£14
Fish cake herb mayo pickled cucumber	£14
Cured mackerel garden leeks pesto	£14
Beef wonton daikon chilli	£14
Pork terrine remoulade garden chutney	£15
Charcuterie olives gherkin	£16
Venison ragu tagliatelle cime de rapa	£15

Mains

Risotto	£23
Roast pumpkin goat's cheese red onion	
Grove artichoke tart	£26
Blue cheese tenderstem oyster mushroom	
Grove burger	£28
Onions Welsh cheddar fries	
Venison suet pudding	£28
Creamed potato fermented cabbage	
Garden herb stuffed chicken	£32
Bean cassoulet parsley broad bean	
Local sea bass	£35
Roasted root vegetables seaweed velouté	
Local cod	£35
Cucumber new potatoes mussels	

Sides

Garden greens	£6
Peas salsa verde	£6
Local BBQ cabbage chilli pomegranate	£6
Kimchi style garden cucumbers	£6
Padron Peppers feta	£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	£13
~ 750 ml	£25

Sweets

Homemade ice cream and sorbets	£9
Sticky toffee pudding pecan vanilla	£13
Frangipane tart pear crème fraiche	£14
Chocolate gâteau raspberry pistachio	£14
Fig leaf brûlée blackcurrant	£14

Selection of Welsh cheese served with truffle honey and crackers	
Three cheeses	£14
Five cheeses	£19
Suggested pairing:	
Hive Mind Honey Mead (50ml)	£8

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