

# ARTISAN ROOMS

## Starters

Cauliflower velouté   crispy onion   chives	£12
Falafel   hummus   beetroot   feta	£14
Fish cake   herb mayo   pickled cucumber	£14
Chicken & duck terrine   quince   hazelnut	£15
Venison ragu   tagliatelle   basil	£15
Charcuterie   olives   gherkin	£16
Sea bream   Asian slaw   Thai green broth	£16
Hafod cheese soufflé   beetroot   walnut	£14
Beef wonton   daikon   chilli	£15

## Mains

<b>Risotto</b>	£23
Roast pumpkin   red onion   goats' cheese	
<b>Grove burger</b>	£28
Onions   Welsh cheddar   fries	
<b>Venison suet pudding</b>	£28
Creamed potato   red cabbage	
<b>Cranberry and chestnut nut roast</b>	£28
Spinach   artichoke   tenderstem	
<b>Local cod</b>	£35
Pumpkin   sage velouté   new potatoes	
<b>Garden herb stuffed chicken</b>	£36
Oyster mushroom   tenderstem   spinach	

## Sides

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

## To Share

(minimum of two persons)



<b>Welsh cheese fondue</b>	£26pp
Pembrokeshire potatoes   crispy breads   charcuterie	

### Suggested pairing:

Welsh Sobremesa Farmhouse Ale	~ 375 ml £13
	~ 750 ml £25

## Sweets

Homemade ice cream and sorbets	£9
Sticky toffee pudding   walnut   vanilla	£13
Chocolate gâteau   hazelnut   Baileys	£14
Frangipane   apple marigold	£14
Ginger and citrus bar   marmalade	£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
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### 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