

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 souffle beetroot walnut	£14
Beef wonton daikon chilli	£15

Mains

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

Sides

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

To Share

(minimum of two persons)



Welsh cheese fondue **£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