

# ARTISAN ROOMS

## Starters

Leek & potato velouté   chives	£12
Falafel   hummus   beetroot   feta	£14
Fish cake   herb mayo   pickled cucumber	£14
Venison ragu   tagliatelle   basil	£15
Bream   Asian slaw   Thai green broth	£15
Beef wonton   daikon   chilli	£15
Pork terrine   remoulade   garden chutney	£16
Charcuterie   olives   gherkin	£16

## Mains

<b>Risotto</b>	£23
Roast pumpkin   red onion   goats' cheese	
<b>Grove burger</b>	£28
Onions   Welsh cheddar   fries	
<b>Beef suet pudding</b>	£28
Creamed potato   seasonal greens	
<b>Grove nut roast</b>	£28
Spinach   artichoke   tenderstem	
<b>Chicken breast</b>	£34
Creamed potato   bourguignon	
<b>Grey mullet</b>	£34
Prawn   chilli   fregola	
<b>Lamb shoulder</b>	£38
Rosti   romesco sauce   leek	
<b>Cod</b>	£36
Artichokes   caper butter	

## Sides

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

## To Share

(minimum of two persons)



<b>Welsh cheese fondue</b>	<b>£26pp</b>
Pembrokeshire potatoes   crispy breads   charcuterie	
<b>Suggested pairing:</b>	
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
Custard tart   lemon balm	£14
Ginger and citrus bar   marmalade	£14

Selection of Welsh cheese served with truffle honey and crackers	
Three cheeses	£14
Five cheeses	£19
<b>Suggested pairing:</b>	
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