

# ARTISAN ROOMS

## Starters

<b>Grove garden leek velouté</b> , crispy onions & chive oil	£12
<b>Fish cake</b> , garden herb mayo & preserved garden cucumber	£15
<b>Pan fried sea bream</b> , Asian slaw, Thai green curry broth & coconut	£15
<b>Stuffing &amp; harissa wonton</b> , chilli & sesame dressing, radish, spinach	£15
<b>Pork &amp; apricot pâté en croûte</b> , celeriac remoulade, garden chutney & mustard leaf	£16
<b>Falafel</b> , hummus, beetroot, feta, pomegranate	£16
<b>Confit lamb belly</b> , heritage tomato, olives, ewe's cheese, croutons	£16
<b>Braised beef croquettes</b> , polenta, chilli jam, pickled turnip	£16

## Mains

<b>Risotto</b> , foraged wild garlic, parmesan, pickled red onion	£28
<b>Grove burger</b> , caramelised onion, gherkins, tomato, cheddar cheese, burger sauce & fries	£28
<b>Venison suet pudding</b> , creamed potatoes & buttered greens, wild garlic	£28
<b>Wye valley asparagus tart</b> , poached egg, hazelnuts, wild garlic hollandaise	£26
<b>Roasted chicken breast</b> , mustard & chicken skin crumb, creamed potatoes, bourguignon sauce	£34
<b>Local grey mullet</b> , fregola, red pepper sauce, tomatoes, spiced mussels & olive oil	£34
<b>Local sea trout</b> , braised peas, baby gem lettuce, gherkins, capers and parsley	£36
<b>Daube of braised lamb shoulder</b> , potato rosti, chard & romesco sauce	£38

## Sides

† Garden greens £6 †Buttered peas cooked in salsa verde £6 †Fries with parmesan & chives £7  
† Grove garden salad with honey mustard dressing £4

## To Share

(minimum of two persons)

<b>Welsh cheese &amp; ale fondue</b>	£26pp
fried potatoes, crispy breads & charcuterie	
<b>Suggested pairing:</b>	
Welsh Sobremesa Farmhouse Ale	375ml £14 / 750ml £19

## Sweets

<b>Homemade ice cream and sorbets</b>	£9
<b>Date sticky toffee pudding</b> , caramelised walnut crumb & vanilla ice cream	£13
<b>Glazed chocolate &amp; orange mousse</b> , amaretto ice cream	£14
<b>Salted caramel tart</b> , coffee ice cream	£14
<b>Vanilla rice pudding</b> , poached pear	£14
<b>Selection of Welsh cheeses</b> , crackers, truffle honey, chutney & grapes	
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