

ARTISAN ROOMS

Starters

Elephant garlic soup , haricot beans, olive oil, kale	£12
Fish cake , garden herb mayo & preserved garden cucumber	£15
Heritage tomatoes , peach, ricotta & garden oregano	£15
Pork & apricot pâté en croûte , celeriac remoulade, mustard leaf	£16
Falafel , hummus, beetroot, feta, pomegranate	£16
Braised lamb samosa , cauliflower, mango chutney, pickled coriander seed	£16
Cured Saundersfoot mackerel , garden cucumber, beetroot, yogurt & dill	£16

Mains

Garden tart , poached egg, hazelnuts, tenderstem, wild garlic hollandaise	£26
Risotto , pea, parmesan, garlic, pickled red onion	£26
Grove burger , caramelised onion, gherkins, tomato, cheddar cheese, burger sauce & fries	£28
Confit duck leg , harissa honey glaze, green lentils with summer vegetables	£34
Roasted chicken breast , mustard & chicken skin crumb, creamed potatoes, baby leeks	£34
Local seabass , tomato, fennel, shellfish bisque, prawns	£34
Slow cooked beef shin , potato rosti, watercress sauce, garden greens	£34
Local Pollock , borlotti beans, peas, courgettes & basil	£36

Sides † Garden greens £6 † Buttered peas cooked in salsa verde £6 † Fries with parmesan & chives £7

Organic local salad £5

To Share

(minimum of two persons)

Welsh cheese & ale fondue	£26pp
fried potatoes, crispy breads & charcuterie	
Suggested pairing:	
Welsh Sobremesa Farmhouse Ale	750ml £25
	375ml £13

Sweets

Homemade ice cream and sorbets	£9
Date sticky toffee pudding , caramelised walnut crumb & vanilla ice cream	£13
Glazed chocolate & raspberry mousse , pistachio ice cream	£14
Custard tart , strawberry, apple marigold	£14
Fig leaf arctic roll , rhubarb, lemon	£14
Selection of Welsh cheeses , crackers, truffle honey, chutney & grapes	
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