

ARTISAN ROOMS

WELSH CHEESE

with grapes, preserves, crackers

Caws Preseli | *soft mould ripened, tangy, fruity*

Celtic Promise | *cider washed, organic, buttery, pungent*

Golden Cenarth | *savoury, nutty, smooth texture*

Heb Enw | *fresh, salty goat hard cheese*

Thelma Caerffili | *organic, crumbly, lemony*

Hafod | *hard, rich, buttery, nutty*

Black Bomber | *Cheddar style, intense, buttery*

Smoked Cerwyn | *cold oak smoked, creamy, tangy*

Perl Las | *elegant, creamy, lingering blue aftertaste*

3 cheeses £9 6 cheeses £16 9 cheeses £24

CURED MEAT

from Trealy Farm in Monmouthshire with pickles and fresh Granny Smith

Air dried ham

Wild boar and red wine salami

Welsh Lamb and lemon salami

Air dried beef bresaola

Single £9 Sharing £16

SMALL PLATES

Seeded sourdough roll butter	£3
Marinated olives caper berries	£3
Celeriac and apple soup Welsh rarebit	£9
Pea and mint risotto chive cream cheese	£9 £15
Salmon fish cake cucumber pickles, dill mayonnaise	£10
Mackerel vanilla yoghurt, fennel and grapefruit	£13
Terrine of slow cooked duck leg rhubarb chutney, radish salad	£10

MEAT

from Eynon's Butchers

served with wedge salad, Perl Las and garlic dressing and skinny chips

Braised short rib	£22
Rib eye 250g 350g	£29 36

FISH

Pembrokeshire landed

served with heritage carrots, broccoli, shellfish bisque

Butter roasted bass	£24
Pan fried john dory	£22

SWEET

Coconut panna cotta spiced pineapple sorbet	£9
Chilled clotted cream rice pudding poached rhubarb, honeycomb	£9
Sticky bara brith pudding coffee ice cream	£9
Chocolate tart salted caramel, yoghurt sorbet	£9

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WINES

 full wine list also available

Billecart-Salmon, Brut Reserva, Champagne, France NV	£14
Carpene Malvolti, Prosecco Extra Dry, Conegliano Valdobbiadene, Italy NV	£8
Chardonnay, Il Pumo, Cantine San Marzano, Puglia, Italy, 2016	£6
Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand, 2016	£7
Riesling, Kabinett, Villa Gutteneberg, Rheingau, Germany, 2016	£7
Chablis, Domaine Moutard Diligent, Burgundy, France	£10
Primitivo Rose', Tramari Salento, Cantine San Marzano, Puglia, Italy 2016	£7
Lirac, Domaine des Cigalounes, Rhone Valley, France 2014	£7
Malbec, Dona Paula, Mendoza, Argentina, 2016	£8
Rioja Reserva, Bodegas Ondarre, Spain, 2012	£8
Cabernet Sauvignon, Berton Vineyards, Coonawarra, Australia, 2015	£9

SWEET

Jumilla Dulce, Bodegas Olivares, Spain	£7
Coteaux du Layon, Exception, Loire Valley	£9
Rieslaner, Auslese, Weegmuller, Germany	£10

FORTIFIED

Rutherglen Muscat, Campbells, Australia	£8
LBV Port, Douro Valley, Portugal	£5
Tawny Port, 10 YO, Quinta do Vallado	£8

COCKTAILS

 full list also available

Aperol Spritz Aperol, Prosecco, Soda	£12
Bloody Mary Brecon Five, spices, Tomato Juice	£12
French 75 Brecon Gin, Lemon, Champagne	£16
Espresso Martini Brecon Five, Kahlua, Espresso	£12
Daiquiri Rum, Egg White, Lemon	£12
Artisan Cocktail Cachaça, Elderflower, Green Chartreuse, Soda, Rosemary	£12

MOCKTAILS

Welsh Spritz Pineapple, Lime, Grenadine, Soda	£7
Virgin Mary Spices, Tomato Juice	£7
Sea Breeze Cranberry Juice, Grapefruit Juice	£7
Mango Margarita Mango Juice, Lime, Soda	£7

SOFTS

Coke, Diet Coke, Ginger Beer	£3.5
Fever Tree Mixers Elderflower, Mediterranean, Light, Lemon, Ginger Ale, Lemonade	£3
Fruit Juices Apple, Cranberry, Grapefruit Peach, Pineapple, Mango, Orange, Tomato	£3.5
Hot Chocolate	£4
Fresh Ginger and Lemon	£4
Espresso, Cappuccino, Latte, Flat White	£4
Mocha	£4
Tea and Infusions	£4