

ARTISAN ROOMS

STARTERS

Soup of the day Welsh rarebit	£9
Plate of vegetables artichoke puree and crisps, herb sauce	£10
Smoked haddock fish cake cucumber pickles, dill mayonnaise	£10
Cured salmon honey and soy vinaigrette, fennel, grapefruit	£13
Pressed ham hock terrine pickled pear, chicory salad, walnuts	£10

MAIN PLATES

Mushroom risotto chive crème fraîche, toasted seeds	£16
Roasted hake samphire, caper butter, chicken jus	£20
Pan fried sea bream heritage carrots, kale, shellfish bisque	£22
Poached chicken breast charred baby gem, creamed potatoes, chicken jus	£22
Braised pork cheeks paprika, carrots, gremolata, creamed potato	£20

From Eynon's Butchers served with celeriac remoulade, mustard mayonnaise, rocket and balsamic salad, fries

Braised feather blade	£22
Ribeye steak 250g 350g	£29 £36

EXTRAS

Marinated olives	£4
Fries	£4

TREALY FARM CURED MEATS

From Monmouthshire cured meats with pickles and fresh Granny Smith apple £16

Air dried ham | Wild boar and red wine salami

Welsh Lamb and lemon salami | Air dried beef bresaola

WELSH CHEESE

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

Angiddy | *Jersey milk, bloomy*

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

Golden Cenarth | *savoury, nutty, smooth texture*

Caerffili | *organic, crumbly, citrusy*

Heb Enw | *goats, fresh, mild, salty*

Hafod | *hard, rich, buttery, nutty*

Smoked Pwll Mawr | *cold oak smoked, creamy, tangy*

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

three for £9, six for £16, nine for £24

SWEET PLATES

White chocolate panna cotta blackberries, sorrel ice cream	£9
Treacle tart clotted cream ice cream	£9
Sticky bara brith pudding coffee ice cream	£9
Vanilla parfait aerated chocolate, orange jelly	£9

ARTISAN ROOMS

WINES *by the glass, full wine list also available*

SPARKLING

Billecart-Salmon, Brut Reserve, Champagne, France NV	£14
Carpene Malvolti, Prosecco Extra Dry, Conegliano Valdobbiadene, Italy NV	£8

WHITE

Givry, 1 ^{er} Cru En Veau, Domaine Joblot, Burgundy, France, 2015	£12
Alvarinho, Vinho Verde, Reguengo de Melgaco, Portugal, 2016	£8
Sauvignon Blanc, Bishop's Leap, Marlborough, New Zealand, 2016	£7
Picpoul de Pinet, Gerard Bertrand, Languedoc, France, 2017	£8

ROSE

Primitivo, Tramari, Cantine San Marzano, Salento, Puglia, Italy 2016	£7
--	----

RED

Malbec, Dona Paula, Mendoza, Argentina, 2016	£8
Rioja Reserva, Bodegas Ondarre, Spain, 2012	£8
Cabernet Sauvignon, Raymond Family Vineyards, California, America, 2012	£10
Pinot Noir, Ernst Goews, Stellenbosch, South Africa, 2015	£9
Shiraz, Berton Vineyards, Padthaway, Australia, 2016	£7

Wine of the month

Syrah, Bloemendal Wine Estate, Durbanville, South Africa 2012 £50

For those who are fan of big and bold. Packed full of crushed pepper and black fruits such as blackberries and brambles. This is a great wine to not only sit in front of our wood fires with, but also with the fantastic red meats.

Dona Blanc, Ulithorne Wines, McLaren Vale, Australia 2016 £46

Gaining cult status amongst wine journalists, this a must try white blend! Fresh lemons are combined with white peach and pears, to give a deliciously mouthwatering wine, great with food.

COCKTAILS *full list also available*

Bloody Mary Brecon Five, spices, Tomato Juice	£12
French 75 Brecon Gin, Lemon, Champagne	£16
Espresso Martini Brecon Five, Kahlua, Espresso	£12
Lemon Verbena Spritz Fino, Lemon Verbena Syrup, Prosecco	£12
Artisan Cocktail Cachaça, Elderflower, Green Chartreuse, Soda, Rosemary	£12

MOCKTAILS

Welsh Spritz Pineapple, Lime, Cranberry, Soda	£8
Autumn Treat Pear and Peach Juice, Spiced Pumpkin Syrup	£8
Virgin Mary Spices, Tomato Juice	£8
Bonfire Apple and Cranberry, Gingerbread Syrup	£8
No-Gin & Tonic Seedlip Non Alcoholic Spirt	£8

SOFTS

Coke, Diet Coke, Ginger Beer	£3.5
Fever Tree Mixers	£3.5
Fruit Juices Apple, Cranberry, Grapefruit	
Peach, Pineapple, Mango, Orange, Tomato	£3.5

HOT DRINKS

Hot Chocolate	£4
Espresso, Cappuccino, Latte, Flat White	£4
Range of Tea and Infusions	£4