

SUNDAY LUNCH

ARTISAN ROOMS

3 Course - £38 2 Course - £34

STARTER PLATES

Leek and potato velouté | caramelised onion
Fish cake | cucumber pickles | garden herb mayo
Heritage tomato | mozzarella | fennel
Pork Terrine | garden chutney | remoulade

MAIN PLATES

Served with cauliflower cheese, roast potatoes, red cabbage & Yorkshire pudding.

Roast Chicken | tenderstem broccoli | carrot
Black garlic nut roast | tomato fondue | Pembrokeshire potatoes
Fish Pie | peas & salsa verde
Roast Beef | kale | carrot

SWEET PLATES

Crème Brulée | lemon | raspberry
Salted Caramel Tart | amaretto | marmalade
Sticky Toffee Pudding | walnut | vanilla
Dark Chocolate Gâteau | vanilla | apricot
A Selection of Welsh Cheeses served with fruit chutney, truffle honey and crackers.
(£4 supplement)

Please let us know in advance if you have any allergies or intolerances.

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WINES BY THE GLASS

125ml

SPARKLING

<i>Presa No3, Asolo Prosecco Superiore, Brut, Prapian, Veneto, Italy</i>	£9	
<i>Billecart-Salmon, Brut Réserve, Champagne, France, NV</i>	£19	
<i>Velfrey, Brut, Pembrokeshire, Wales, NV</i>		£16
<i>Billecart-Salmon, Brut Rosé, Champagne, France, NV</i>	£23	

ROSÉ

125ml

375ml

<i>Tramari, Rose di Primitivo, San Marzano, Salento, Italy, 2020</i>	£8	£24
<i>Gusbourne English Rosé, Kent, England, 2022</i>	£16	£45

WHITE

<i>Pansa Blanca, Alta Alella, Catalonia, Spain, 2022</i>	£8	£21
<i>Viognier, The Age of Grace, Lismore, South Africa, 2020</i>	£16	£45
<i>Sauvignon Blanc, Origin, Saint Clair, Marlborough, New Zealand</i>	£9	£24
<i>Madam de M..., Roussette de Savoie, Domaine Vendange, France</i>	£13	£36

RED

<i>Negroamaro, Il Pumo, San Marzano, Salento, Italy, 2021</i>	£8	£21
<i>K-Or, Malbec, Clos Troteligotte, Cahors, France, 2020</i>	£10	£27
<i>Rioja Reserva, Bodegas Ondarre, Spain, 2021</i>	£10	£27
<i>Xinomavro, Hedgehog, Alpha Estate, Amyndeo, Greece, 2019</i>	£13	£36

TEAS AND COFFEES

<u>Brazil Yellow Bourbon</u> Unique, with an added splash of energizing acidity.	£6
<u>Guatemala Decaf</u> Notes of chocolate, caramel, citrus and a long aftertaste.	£7.50
<u>Jamaica Blue Mountain</u> Floral, mild, complex, almost chocolatey taste.	£12
<u>A selection of our JING Teas</u> ask staff for further detail	£4

All can be served in your preferred style:

Ristretto, Espresso, Double Espresso, Americano, Latte, Cappuccino, Flat White,
Mocha

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