

SUNDAY LUNCH

# ARTISAN ROOMS

**2 Courses £34 | 3 Courses £38**

## STARTER PLATES

Carrot velouté | coriander | coconut  
Pork terrine | celeriac remoulade | garden chutney  
Falafel | hummus | pomegranate | feta  
Fish cake | herb mayonnaise | pickled cucumber

## MAIN PLATES

All served with roast potatoes, garden greens, corn with gochujang butter, cauliflower cheese and Yorkshire pudding

Local seabass | sauce vierge  
Sirloin of beef | gravy  
Nut roast | tomato fondue  
BBQ chicken | chimichurri

## SWEET PLATES

Homemade selection of ice creams & sorbets  
Rice pudding | rum | pineapple  
Sticky toffee pudding | walnut | vanilla  
Dark chocolate gâteau | strawberry | vanilla  
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.*

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 10% will be added to your bill.*