

SUNDAY LUNCH

ARTISAN ROOMS

2 Courses £35 | 3 Courses £40

STARTER PLATES

Leek and potato velouté | chive
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, cauliflower cheese and Yorkshire pudding

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

SWEET PLATES

Homemade selection of ice creams & sorbets
Almond frangipane | plums | crème fraîche
Chocolate brûlée | mulled wine pear | ginger
Sticky toffee pudding | walnut | vanilla
Dark chocolate gâteau | pistachio | cherry
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.