

SUNDAY LUNCH

ARTISAN ROOMS

2 Courses £35 | 3 Courses £40

STARTER PLATES

Welsh onion soup | cheese crouton

Pork terrine | remoulade | garden chutney

Falafel | hummus | pomegranate | feta | beetroot

Fish cake | pickled cucumber | herb mayonnaise

MAIN PLATES

All served with roast potatoes, squash, garden greens, cauliflower cheese and Yorkshire pudding

Cod | artichoke | parsley

Sirloin of beef | gravy

Nut roast | tomato fondue

Wild garlic & herb stuffed chicken

SWEET PLATES

Homemade selection of ice-creams & sorbets

Apple tarte tatin | vanilla

Sticky toffee pudding | walnut | vanilla

Dark chocolate gâteau | pecan | caramel | coffee

Trifle | raspberry | pistachio

A selection of Welsh cheeses served with fruit chutney, truffle honey & crackers
(£4 supplement)