

SUNDAY LUNCH

## ARTISAN ROOMS

**2 Courses £37 | 3 Courses £42**

### STARTER PLATES

Welsh onion soup | cheese crouton

Pork terrine | remoulade | picalilli

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 | Pembrokeshire potatoes | squash

Sirloin of beef | gravy

Nut roast | tomato fondue

Wild garlic & herb stuffed chicken

### SWEET PLATES

Homemade selection of ice-creams & sorbets

Caramel tart | creme fraiche

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)