

SUNDAY LUNCH

ARTISAN ROOMS

2 Courses £37 | 3 Courses £42

STARTER PLATES

Welsh onion soup | rarebit
Falafel | hummus | pomegranate | feta | beetroot
Fish cake | pickled cucumber | herb mayonnaise
Cod | hazelnut scallop mousse | horseradish
Mushroom parfait | beetroot | walnuts

MAIN PLATES

All served with roast potatoes, garden greens, cauliflower cheese and Yorkshire pudding
Local bass | heritage tomatoes | capers
Nut roast | tomato fondue
Goat's curd & lemon ravioli | asparagus | wild mushrooms

SWEET PLATES

Homemade selection of ice-creams & sorbets
Sticky toffee pudding | walnut | vanilla
Dark chocolate | marmalade
Vanilla cheesecake | raspberry | pistachio
A selection of Welsh cheeses served with fruit chutney, truffle honey & 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 12.5% will be added to your bill.