

SUNDAY LUNCH

ARTISAN ROOMS

2 Courses £37 | 3 Courses £42

STARTER PLATES

Potato & lovage velouté | walnut | apple
Pork terrine | remoulade | garden chutney
Falafel | hummus | pomegranate | feta | beetroot
Fish cake | herb mayo | pickled cucumber

MAIN PLATES

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

Local bass | sautéed potato | capers | cherry tomato
Sirloin of beef | gravy
Nut roast | tomato fondue
Wild garlic & herb stuffed chicken

SWEET PLATES

Homemade selection of ice-creams & sorbets
Sticky toffee pudding | pecan | vanilla
Dark chocolate gâteau | raspberry | pistachio
Treacletart | plum | crème fraîche
Apple crumble | cinnamon | vanilla custard

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.