

SUNDAY LUNCH

ARTISAN ROOMS

2 Courses £37 | 3 Courses £42

STARTER PLATES

Leek & potato velouté | chives | herb oil
Sea bream | coconut | green curry
Falafel | hummus | pomegranate | beetroot
Fish cake | herb mayo | pickled cucumber

MAIN PLATES

All served with smoked roast potatoes,
garden greens, cauliflower cheese and garden root vegetables

Grey mullet | caper butter | new potato
Sirloin of beef | gravy
Roast chicken | gravy
Nut roast | artichoke | spinach

SWEET PLATES

Homemade selection of sorbets
Chocolate gâteau | hazelnut | Baileys
Berry & lemon cake | mojito
Sticky toffee pudding | walnut | vanilla
Ginger & lemon bar | marmalade
Fruit salad & sorbet

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.