



## Art Café Menu

Pot of Welsh tea, Earl Grey, fruit, herb, etc. per person £1.95

Freshly ground Ferrari's Filter Coffee, blended and roasted in Wales.  
per person: £ 2.75    Cappuccino: £2.95    Espresso: £2.35

Fruit Juices and soft drinks, from £1.50

**Cake of the day:** Homemade, healthy, one of your 5 a day, a sweet superfood!  
Packed with promise to enjoy and energise. Using only the best fresh local ingredients.  
from £2.75 - £3.50

### Brunch & light lunches

**Salads:** Superfood Vegetarian Salad, Chef's Salad, Greek Salad, Salad Nicoise, Smoked Salmon, Egg, Ham, Tuna with homemade bread, from £7.95

**Scrambled or poached eggs,** smoked salmon & homemade bread and butter, £7.95

**Omelettes:** Mushroom, cheese, ham, herb, smoked salmon.  
Served with garden fresh salad, £7.95

**Open Sandwiches & Toasties:** on homemade bread. Choose from cheese, ham, smoked salmon, tuna. Served with a side salad from our garden, from £6 - £7.50

**Smoked mackerel pate** on sourdough toast with garnish, £7.00

**Smashed avocado & poached egg** on homemade toasted bread & salad, £7.50

**Welsh Cheese on toasted homemade bread** topped with a fresh poached egg, £7.00

**Quiche** of the Day plus garden fresh salads, £7.95

**Afternoon tea:** A selection of sandwiches and cakes and pot of tea, £10 per person

All our food is subject to availability as it is freshly prepared for you. Booking is advisable. If we are busy, we thank you for your patience. Good ideas take time and we stick to our principles of using only the best available ingredients and presenting them imaginatively so that you can enjoy the look, feel and taste of healthy *real food*.

– *Cathy Knapp* (The Artist in the Kitchen)

We can cater for groups, parties or meetings, please ask for details.

Our food may contain nuts. Please advise us if you have any food allergies.