

The Fanny Talbot

— Barmouth —



Evening Set Menu

To Start

Loch Duart Salmon

Blood orange, citrus ponzu, creme fraiche

Wild Mushroom Tartlet (v)

Confit onion, Hafod cheddar

Pork Belly

Apple ketchup, n'duja, haricot beans, pork jus

Poached Cod Loin

Isle of Wight tomatoes, shellfish butter sauce

To Follow

Halibut

Confit potato, mussels, cauliflower, coastal herbs, miso sauce

Fillet of Beef

Celeriac, king oyster mushroom, braised beef cheek, rosti, green peppercorn sauce

Roasted Hispi Cabbage (v)

Chickpeas, black garlic, pak choi, katsu curry

Roasted Loin of Venison

Beetroot, crispy potato, cherry, venison jus

Side Dishes

Triple cooked chips £5.50 Roasted carrots £5.00 Tenderstem broccoli £5.00

To Finish

Spiced Ginger Loaf

Butterscotch sauce, cinnamon ice cream

63% Chocolate

Hazelnut praline, brownie, cocoa nib ice cream

White Chocolate and Vanilla Cheesecake

Blackberry, pistachio, honeycomb

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers

£3.00 supplement or £12.00 as an additional fourth course

3 courses £75

Please notify a member of the team if you have any food allergies or intolerances.
A discretionary 10% Service charge will be added to your bill