

The Fanny Talbot

— Barmouth —



Lunch Menu

To Start

Poached Salmon

Crispy oyster, horseradish, beetroot

Isle of Wight Tomato (v)

Basil pesto, Pant-Ys-Gawn goats cheese

Pork Belly

Apple puree, spiced N'duja cabbage

Yellowfin Tuna Loin

Miso, teriyaki, cucumber, sesame

To Follow

Fillet of Stone Bass

Courgette, haricot beans, coastal herbs, miso emulsion.

Braised Welsh Lamb

Aubergine sambal, cous cous, lamb sauce.

Roasted Chicken

Leek, sweetcorn, rosti potato, chicken jus gras.

Cauliflower (v)

Pak choi, chickpeas, sesame, kastu curry sauce.

Side Dishes

Triple cooked chips £5.50 Roasted Carrots £5.00 Tenderstem Broccoli £5.00

To Finish

Raspberry and Frangipane Tart

Mascarpone, brown butter crumb, pistachio

White Chocolate Cheesecake

Mango, passion fruit, lime

Warm Banana Loaf

Milk ice cream, barti ddu butterscotch sauce, pecan

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers

£3.00 supplement or £12.00 as an additional
fourth course

3 courses £40

2 course £30

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