

The Fanny Talbot

— Barmouth —



Tasting Menu

Chefs' Canape

With sourdough & beurre noisette

Poached Cod Loin

Isle of Wight tomatoes, miso, shellfish sauce

Anjou Pigeon

Tandori spice, aubergine sambal, yoghurt

Confit Salmon

Fennel salad, xo butter sauce

Venison Loin

Celeriac, rosti, wild mushroom, venison jus

Blackberry

Elderflower, honeycomb, set vanilla cream

63% Chocolate

Salted caramel, cocoa nib ice cream

Sweet treats to finish

7 course £100

Matching wine flight £70

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