

The Fanny Talbot

— Barmouth —



Sunday Lunch Menu

To Start

Yellow Tuna Loin

Miso emulsion, Teriyaki, cucumber, sesame

Heritage Beetroot (v)

Hafod cheddar, blood orange, pumpkin seed

Pork Belly

Nduja hispi, celeriac puree

White onion veloute

Wild garlic pesto, confit onion

To Follow

Welsh Beef Sirloin, Yorkshire Pudding, carrot and swede puree,
Beef Gravy

Roasted Chicken breast, parsnip puree, Chicken Sauce

The above are served with roasted potatoes, roasted
parsnip, carrot and cauliflower cheese

Roasted cauliflower (v)

Black garlic, morels, hen of the wood, wild garlic, miso emulsion

Pan fried Stone Bass

Chickpeas, katsu curry, coastal herbs

Side Dishes

Yorkshire pudding £1.50 Roast Potatoes £5.00

To Finish

White Chocolate Cheesecake

Strawberry, pistachio, rhubarb sorbet

63% Chocolate Pave

Raspberry, honeycomb

Warm Banana Loaf

Milk ice cream, butterscotch sauce, pecan

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers

£3.00 supplement or £12.00 as an additional
fourth course

3 course £40

2 course £32

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