

The Fanny Talbot



Lunch Menu

Sourdough bread, salted beurre noisette £4.50

To Start

Cornish Mackerel
Horseradish creme fraiche, fennel, beetroot

Isle of Wight Tomato (v)
Basil pesto, Pant-Ys-Gawn goats cheese

Pork Belly
Spiced N'duja hispi cabbage, apple puree

Yellowfin Tuna Loin
Miso emulsion, teriyaki, cucumber, sesame

To Follow

Fillet of Stone Bass
Courgette, haricot beans, coastal herbs, miso emulsion.

Braised Lamb Shoulder
Aubergine sambal, cous cous, feta.

Roasted Chicken
Leek, sweetcorn, potato rosti, 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

Dark Chocolate Cremeux
Raspberry, honeycomb

Vanilla 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