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, vension 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