The Fanny Talbot

Barmouth

Festive Tasting Menu

Sourdough, whipped brown butter

Chicken Liver Parfiat
quince jelly, brown butter waffles

Stonebass
Confit leek, Welsh sparkling wine, crispy oyster

Roasted Partridge
Parsnip, smoked pancetta, sage and onion

Venison Loin
Red cabbage, celeriac, sprouts, venison sauce

Clementine
Set cream, mulled wine granita

Valrhona Chocolate
Spiced caramel, honeycomb.

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