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, vension 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