

L u n c h M e n u - 1 2 : 0 0 - 1 4 . 4 5 p m
S M A L L P L A T E S

Torched Mackerel fillet £13
Pumpkin Seed, Beetroot & Crème Fraiche

Charcuterie £14
Fennel & Pork Salami, Bresaola & Truffle ham, Cornichons & homemade bread

Isle Of Wight Tomato Salad (v) £11
Hafod Cheddar, sourdough Pine nut & Basil oil

Confit Pork Belly £12
Miso, Apple, Hispi Cabbage

Crab on toast £13.50
Nduja spicy Sausage, Samphire

B I G G E R P L A T E S

Welsh black Flat Iron Steak £18
Koffman fries & Chimichurri sauce

Welsh Lamb loin £18
Pomme Rosti, Ratatouille Lamb sauce

Gnocchi (v) £16.50
Roasted Tomato, Parmesan, Courgette & Basil oil

Fish de jour £18.50
Haricot Beans, Cauliflower Lemon Parsley & Garlic dressing

Confit Duck leg £17
Celeriac Remoulade, Black Garlic, Duck jus

The fanny Talbot Beef Burger £22
Sticky Beef Cheek, Monterey Jack Cheese, Crispy Onion triple cooked chips, Garlic butter & gem lettuce

S I D E S

The Fanny Talbots triple cooked chips (v) £5.00
Chargrilled tender stem broccoli (v) £5.00
Koffman's skin on fries (v) £5.00

D E S S E R T

Warm Chocolate brownie £7
Croatian hazelnuts, honeycomb, Chantilly cream

Vanilla Cheesecake £8.5
candied pistachio & Blackberry sorbet

Selection of Welsh artisan cheeses £12
quince purée & farmhouse crackers

Please notify a member of the team if you have food allergy or intolerances so we can advise you on your menu choices
A discretionary 10% Service charge will be added to your bill, this will be shared equally to the team.