

# E V E N I N G M E N U

Al la Carte £58pp (18:30 – 20:00)

## SOURDOUGH, CULTURED & BURNT BUTTER

### KITCHEN CANAPE

## S T A R T E R S

Confit Salmon

Crispy Oyster, Creme Fraiche, Pickled Fennel and cucumber

Asparagus and Wild Garlic Tartlet (v)

Hafod cheddar, Mushrrom Duxcell

Chicken Liver Parfait

Quince Puree, Toasted Brioche, Pickled Shallot

Braised Pork belly

Celeriac Remoulade, Apple ketchup, Sage

Cod

Peanut Satay Sauce & Thai Coconut Foam

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.

## M A I N S

### Roasted Lamb Rump

Parmesan Panisse, Ratatouile, sheeps curd dressing, Lamb Sauce

### Pan Fried Halibut

Broccoli Puree, Crispy Potato, Brown shrimp and Caviar Sauce

### Welsh Black Beef Sirloin - £2 supplement

Celeriac puree, Confit potato, Ox Cheek, Wilted spinach, Black Truffle  
Beef Sauce

### Wild mushroom Risotto

Button Mushroom puree, Mushroom Fricassee, Pecorino

### Cornfed Chicken

Butternut Squash, Rosti Potato, Smoked Pancetta & chicken jus

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## S I D E S

The Fanny Talbots triple cooked chips (v) £5.50

Chargrilled tender stem broccoli (v) £5.00

Roasted Chantenay Carrots (v) £5.00

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## D E S S E R T

### Strawberry Mousse

Shortbread Crumble, rhubarb sorbet, Pistachio

### Vanilla Pannacotta

Alphonso Mango, Passionfruit, Confit Lime

### The Fanny Talbot 54% Chocolate Delice

Cacao nib ice cream, poblado coffee gel

### Malt ginger loaf

Vanilla ice cream, Brandy snap & Toffee sauce

Selection of Welsh artisan Cheeses quince jelly & farmhouse crackers  
(£3.00 supplement as a dessert course, £12.00 as an additional course)