

T H E F A N N Y T A L B O T
S U M M E R T A S T I N G M E N U

HEAD CHEF OWEN AND HIS TEAM WISH TO INVITE YOU ON A CULINARY EXPERIENCE.
METICULOUSLY CRAFTED TO SHOWCASE THE BEST IN SEASON PRODUCE AT THE MOMENT,
EACH DISH HAS BEEN CAREFULLY DESIGNED WITH THE FINEST SKILL, USING THE FRESHEST,
LOCALLY SOURCED INGREDIENTS.
WE HOPE YOU ENJOY, AND HAVE A WONDERFUL EVENING DINING WITH US.

Sourdough Bread
Cultured butter, brown butter.

Kitchen Canapé
Chef's choice of the evening.

Hand-Dived, Roasted Orkney Scallop
Cauliflower puree, katsu curry.

Warm Salad of Heritage Beetroot
Blood orange, hafod custard.

Poached Cod Loin
Confit leek, cucumber, caviar burre blanc.

Welsh Black Beef
Celeriac, ox cheek, black truffle beef jus.

Coconut Sorbet
Alphonso mango, passionfruit.

54% Chocolate Mousse
Roasted cocoa nib ice cream.

£80pp

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.