

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



Monday	12:00 - 22:00
Tuesday	12:00 - 22:00
Wednesday	12:00 - 22:00
Thursday	12:00 - 22:00
Friday	12:00 - 23:00
Saturday	12:00 - 23:00
Sunday	12:00 - 21:00

F O O D S E R V I C E

Wednesday - Saturday Lunch	12:00 - 14:45
Monday - Saturday Evening	18:30 - 20:00
Traditional Sunday Lunch	12:00 - 16:00

H E A D C H E F O W E N V A U G H A N



A local to Barmouth, and having previously worked with the SYD family at the very start of his career as a budding sous-chef at The Tilman, it is a pleasure to welcome Owen Vaughan back as head chef after several years of working at some of the finest kitchens in North Wales. His most recent endeavours have found him as a sous-chef of the esteemed Pale Hall, where he progressed in his career to place as head chef of the two rosette Penmaenuchaf Hall, and as a finalist on MasterChef: The Professionals. Together with his dedicated kitchen team, he has developed a variety of menus showcasing the freshest of ingredients sourced from some of the best independent suppliers, selected with care and prepared to emphasise the produces natural flavours.

B O O K Y O U R T A B L E O N L I N E A T  
W W W . D I S H C U L T . C O M

