

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

Al la Carte £55pp (18:30 – 20:00)

## SOURDOUGH, CULTURED & BURNT BUTTER

### KITCHEN CANAPE

## S T A R T E R S

Yellowfin tuna  
Avocado puree, Ponzu dressing & cucumber

Heritage beetroot salad (v)  
Hafod cheddar, orange, chicory & walnut

Steak Tartare  
Mustard mayonnaise, sourdough & pickled Trompette Mushroom

Confit Pork belly  
Hispi cabbage, Apple ketchup & Nudja

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 Duck breast

Thyme infused rosti potato, spiced carrot puree, black Garlic, pickled blackberry & Red wine Jus

Halibut

Roasted Cauliflower, Cannellini Beans, Coastal Herbs & Vadouvan Sauce

Welsh Black Beef Sirloin - £2 supplement

Jerusalem Artichoke, Confit potato, Kale, Ox Cheek & Beef Sauce

Wild mushroom Risotto

Button Mushroom puree, Cripsy onion & Mushroom Fricassee

Saddle of Scottish Venison

Celeriac puree, Soy glazed Hen of the wood, Smoked Pancetta & Venison sauce

---

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

---

D E S S E R T

Brown butter almond financier

Blackberry, whipped yoghurt, honey & ginger crumble

Nutmeg Custard Tart

Forced Yorkshire Rhubarb, Pistachio

The Fanny Talbot 54% Chocolate Mousse

Cacao nib ice cream, poblado coffee gel

Malt ginger loaf

Cinnamon 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)