

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

Al la Carte £60pp (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, Cucumber

Heritage Beetroot Tartlet (v)

Hafod Cheddar, Blood Orange, Linseed

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  
Harissa Chickpeas, Tenderstem Broccoli, Feta,  
Lamb Sauce

Pan Fried Halibut  
Broccoli Puree, Crispy Potato, Brown Shrimp, 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, Black Garlic, Pecorino

Saddle of Venison  
Butternut Squash, Rosti Potato, Smoked Pancetta, Venison Jus

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## S I D E S

The Fanny Talbots Triple Cooked Chips (v) £5.50  
Chargrilled Tenderstem Broccoli (v) £5.00  
Roasted Chantenay Carrots (v) £5.00

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## D E S S E R T

White Chocolate Cheesecake  
Shortbread Crumble, Strawberry Sorbet, Pistachio, Strawberry

Madagascan 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)