

LUNCH MENU

STARTERS

Heritage Beetroot (v)

Pumpkin seed pesto, ewe's curd, chicory.

Poached Cod Loin

Satay sauce, peanut, miso emulsion.

Duck Liver Parfait

Quince puree. pickled shallot, brown butter waffles.

Torched Mackerel fillet

Miso mayonnaise, cucumber, fennel teriyaki dressing.

FOR THE SIDE

The Fanny Talbot's Triple Cooked Chips (v) £6

Chargrilled Tenderstem Broccoli (v) £5.50

Roasted Chantanay Carrots (v) £5.50

DESSERTS

Honey & Almond Cake

blackberry, blackberry sorbet, elderflower gel.

Salted Caramel Custard Tart

toasted vanilla ice cream.

54% Chocolate Crèmeux

Honeycomb, olive oil, hazelnut.

Welsh Artisan Cheeses

Quince purée, farmhouse crackers.
£3 supplement.

Two Courses £30

Three Courses £40

MAINS

Roasted Chicken Breast

confit leek, sweetcorn, parmesan panisse chicken sauce.

Welsh Lamb Shoulder

celeriac, pomme rosti, onion, lamb jus.

Wild mushroom Risotto (v)

Hen of the woods, parmesan.

Pan Fried loch Duart Salmon

Sea herbs, harissa chickpeas, tomato butter sauce.

Please notify a member of the team if you have any food allergies or intolerances, so that we can properly advise you on your selected menu choices. A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.

