

THE FANNY TALBOT
AUTUMNAL A' LA CARTE
EVENING MENU



18:30 – 20:00

Two courses £50pp

Three courses £60pp

S T A R T E R S

Confit Salmon

Crispy oyster, crème fraiche, pickled fennel, cucumber.

Heritage Beetroot(v)

Whipped goats' cheese, pumpkin seed pesto, linseed.

Chicken Liver Parfait

Quince puree, toasted brioche, pickled shallot.

Braised Pork Belly

Apple ketchup, 'nduja-spiced hispi cabbage.

Poached Cod Loin

Tomato butter sauce, chorizo, basil.

M A I N S

Creedy Caver Duck

Tokyo turnip, confit duck leg and potato terrine, blackberry, spiced duck jus.

Pan Fried Halibut

Broccoli puree, crispy potato, brown shrimp, caviar sauce.

Welsh Black Beef Sirloin

Braised beef short rib, onion miso puree, pomme rosti, kale, beef sauce.

£2 supplement.

Butternut Squash Risotto

Harissa roasted squash, pumpkin seed, aged parmesan.

Saddle of Highland Venison

Celeriac puree, black garlic, glazed fig, venison jus.

S I D E S

The Fanny Talbots Triple Cooked Chips (v) £5.50

Chargrilled Tenderstem Broccoli (v) £5.00

Chantenay Carrots (v) £5.00

D E S S E R T

Mille-Feuille

Whipped custard, blood orange, pistachio.

Madagascan Vanilla Pannacotta

Blackcurrant compote, macadamia nut crumble.

54% Chocolate Delice

Cocoa nib ice cream, Poblado coffee gel.

Malt Ginger Loaf

Vanilla ice cream, brandy snap, toffee sauce.

Welsh Artisan Cheeses

Quince jelly, farmhouse crackers.

£3.00 supplement as a dessert course, £12.00 as an additional dessert course.

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 to the team.