

LUNCH MENU

STARTERS

Heritage Beetroot (v)

Pumpkin seed pesto, Ewes' curd, candied walnuts.

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

To be shared. We recommend one between two.

The Fanny Talbot's Triple Cooked Chips (v) £6.00

Chargrilled Tenderstem Broccoli (v) £5.50

Roasted Chantanay Carrots (v) £5.50

DESSERTS

Honey & Almond Cake

Blackberry, elderflower.

Salted Caramel Tart

Vanilla ice cream.

54% Chocolate Pavé

Honeycomb, olive oil, hazelnut.

Welsh Artisan Cheeses

Quince purée, farmhouse crackers.

£3 supplement.

Two Courses £30

Three Courses £40

MAINS

Pan fried Scottish Salmon

Tomato butter sauce, harissa roasted chickpeas, pickled fennel.

Welsh Lamb Shoulder

Potato rosti, roasted onion, celeriac, lamb jus.

Wild mushroom Risotto (v)

Pickled Hen of the Wood, black garlic.

Braised Pork Belly

Carrot anise puree, sand carrot, apple ketchup, hispi cabbage, spiced pork jus.

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.

