

THE FANNY TALBOT

AUTUMN TASTING MENU

Chefs Canape

Bortolin Angelo, Prosecco di Valdobbiadene DOCG, Italy

Sourdough Bread

Burnt Butter, Estate Dairy cultured butter.

Yellow fin Tuna Tartare

Miso mayonnaise, cucumber, chilli.

Esk Valley, Sauvignon Blanc, Marlborough, New Zealand

Anjou Pigeon

Sweetcorn, black garlic, spiced pigeon sauce.

Journeys End, Shiraz, Stellenbosch, South Africa

Roasted Halibut

Menai mussels, potato, pickled seasonal vegetables.

Santiago Ruiz, Albariño, Rias Baizas, Spain

Fillet of Beef

Pomme rosti, celeriac, wild mushroom, beef sauce.

Angullong, Crossing Reserve, Cabernet Sauvignon, Australia

Lemon Posset

Blackberry, brown butter crumb.

Late Harvest Sauvignon Blanc, Valle de Casablanca, Chile

Chocolate Pavé

Dark chocolate sorbet, honeycomb, hazelnut.

Chambers Rosewood, Rutherglen Muscat, Australia

Please notify a member of the team if you have any food allergies or intolerances.

A discretionary 10% Service charge will be added to your bill, which will be shared equally amongst the team.

£90pp

Optional Wine Flight £45pp

