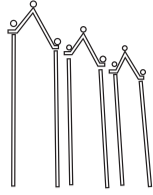


CHEF'S MESSAGE

Zak and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



The Talbot Hotel

Eatery & Coffee House

"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

HONEY & MUSTARD OUNDLÉ SAUSAGES

G, MU, SD

WARM MARINATED OLIVES SD

SD

PLAICE GOUJONS

Tartare sauce CE, D, E, F, G, SD

SOUP OF THE SEASON

Warm bloomer bread CE, D, G, L £6

GUINEA FOWL, BACON & CABBAGE TERRINE

Glazed shallots, Marmite brioche CE, D, E, G, SD £7

RUSTIC BREADS

Balsamic, olive oil dressing G, SD

£4.50 EACH OR 3 FOR £12

CONFIT LAMB CROQUETTES

Mint mayonnaise D, E, G, SD

£4.50 EACH OR 3 FOR £12

TERIYAKI GLAZED CHICKEN SKEWERS

G, S, SD

GIN CURED RAINBOW TROUT

'Virgin Mary' jelly, pickled fennel, horseradish CE, F, G, SD £7

SPINACH & RICOTTA AGNOLOTTI

Confit garlic purée, Parmesan D, E, G £6

HERB & MOZZARELLA CHEESE BITES

Tomato chutney D, E, SD

BEETROOT & LEMON HOUMOUS

Seeded crispbreads G, SE

SMOKED HADDOCK & SPRING ONION FISH CAKES

Béarnaise sauce CE, D, E, F, G, SD

PAN SEARED SCALLOPS

Scotch quail's egg, gem lettuce, black pudding crumb CE, D, E, G, MO £11

ROASTED BREAST OF PIGEON

Confit deep fried leg, baby beetroot, split hazelnut vinaigrette D, E, G, P, SD £8

STARTERS

MAINS

CLASSICS

FISH & CHIPS

Beer battered fillet of cod (North Atlantic), hand cut chips, crushed minted peas, tartare sauce D, E, F, G, MU £15

PIE OF THE DAY

Hand cut chips or creamy mashed potato, seasonal vegetables D, E, G £14

THE TALBOT BURGER

Grilled smoked bacon, Vintage Cheddar, sweet chilli relish, brioche bun, hand cut chips or skinny fries D, E, G, MU, N, SE £14

Make your burger skinny – no bread or chips, just add a house salad

PULLED TERIYAKI MUSHROOM BURGER

Japanese style coleslaw, sweet potato fries D, E, G, MU, N, SD, SE £13

Make your burger skinny – no bread or chips, just add a house salad

CALVES LIVER & BACON

Smoked mashed potato, crispy shallots, gravy D, G £14

80z RIBEYE OR SIRLOIN

Portobello mushroom, grilled tomato, hand cut chips, beer battered onion rings D, G £23

SEASONAL

ROASTED MISO GLAZED DUCK BREAST,

Smoked aubergine, boulangère potato, blackberries D, S, SD, SE £16

PAN SEARED SEA BASS

Baby fondant potatoes, cauliflower, pancetta lardons, peas D, F £16

CHICKEN & CHORIZO CASSOULET

Roast chicken breast, white bean & chorizo cassoulet, parsley crumb D, G £15

10 HOUR BRAISED OX SHIN

Braised red cabbage, salt baked celeriac, winter greens, bacon & mushroom braising jus SD, CE £17

VENISON WELLINGTON

Celeriac, Romanesco cauliflower, bone marrow mashed potato D, E, G, MU, SD £18

ROASTED HAKE

Confit beetroot, cavolo nero, daikon, orange vinaigrette D, F, MU, SD £15

PUMPKIN & GOAT'S CHEESE TART

Charred onions, baby leeks D, E, G, MU, SD £13

PLATTERS

SEAFOOD PLATTER

Moules marinière, crayfish & prawn cocktail, plaice goujons, smoked haddock fishcakes C, CE, D, E, F, G, MO, SD £16

SELECTION OF CURED MEATS

Lamb croquettes, chilli & chicken salad, mini beef slider D, E, G, SD £16

MEZZE PLATTER

Baba ganoush, falafel, fried aubergines, sun blushed tomatoes, olives, za'atar dressing D, G, SD £14

SALADS

CHICKEN & ROASTED BUTTERNUT SQUASH SALAD

Herby sourdough croutons, Parmesan D, G, SD £13

BEETROOT & GOAT'S CHEESE SUPER SALAD

Broccoli, quinoa, toasted seeds D, SD £12

SIDES

HAND CUT CHIPS, rosemary sea salt G £4

SKINNY FRIES G £4 SWEET POTATO FRIES G £4

ALE BATTERED ONION RINGS G, SD £4

TALBOT HOUSE SALAD,

confit cherry tomato, cucumber, red onion SD £4

BUTTERED SEASONAL VEGETABLES D £4

GARLIC & HERB ROASTED NEW POTATOES D £4

FOUR CHEESE CREAMY POLENTA D £4

DESSERTS

WARM CHOCOLATE PUDDING

Orange, cinnamon crumb, chai latte ice cream D, E, G, S £6

Liqueur coffee available

LEMON CURD PARFAIT

Thyme roasted plums, almond opaline tuile D, E, N £6

EGG CUSTARD TART

Rhubarb ripple ice cream D, E, G £6

ESPRESSO MARTINI CHEESECAKE

Kahlua gel D, S £6

CHEF'S KITCHEN MADE ICE CREAM & SORBET

Ice creams: rhubarb ripple, chai latte, vanilla, chocolate Sorbet: mango & passion fruit, raspberry, green apple D, E, S £2/scoop

SELECTION OF ARTISAN CHEESES

Winter jam, apple, celery, oatcakes CE, D, E, G, SD £8

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

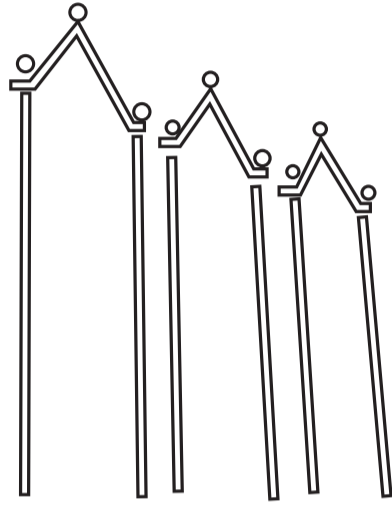
ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

Share a snap of your experience using #FoodDrinkRooms for your chance to win monthly prizes





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