

Room service is available from 11.30am until 9.30pm. Cold sandwiches are available after 9.30pm. A £3.00 tray charge applies to all room service orders.



The Talbot Hotel

Eatery & Coffee House

Please dial 0 for reception to place your order. When you have finished your meal, please dial 0 again to ask for your tray to be collected.

STARTERS

SOUP OF THE SEASON

Warm bloomer bread CE, D, G, L **£6**

GIN CURED RAINBOW TROUT

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

PAN SEARED SCALLOPS

Scotch quail's egg, gem lettuce, black pudding crumb CE, D, E, G, MO **£10**

GUINEA FOWL, BACON & CABBAGE TERRINE

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

SPINACH & RICOTTA AGNOLOTTI

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

ROASTED BREAST OF PIGEON

Confit deep fried leg, baby beetroot, split hazelnut vinaigrette D, E, G, P, SD **£7**

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**

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, olive, za'atar dressing D, G, SD **£14**

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**

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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SANDWICHES

ARTISAN

FISH FINGER & CHIP BUTTY

Toasted brioche, tartare sauce C, D, E, F, G, SD £8

THE TALBOT CLUB SANDWICH

Roast chicken, bacon, tomato, sweet chilli relish G, D, SD £9

BRIE & CRANBERRY TOASTED CIABATTA

D, G, SD £7 Add bacon £1

AVOCADO SMASH OPEN SANDWICH

Rye bread, roasted red peppers, red onion relish G, SD £8

SLOW ROASTED PORK CIABATTA

Apple sauce, herb stuffing CE, D, E, G, SD £8

OPEN GIN CURED RAINBOW TROUT BAGEL

Cream cheese, pickled fennel & rocket salad, lemon D, G, F, CE, SD £8

Gluten free bread available

CLASSIC

All served on white or multi-seed bloomer

ROAST SIRLOIN OF BEEF

Horseradish, watercress D, E, G £7

PRAWN & CRAYFISH COCKTAIL

Tomato, lemon mayonnaise C, D, E, G, SD £8

HONEY & MUSTARD GLAZED HAM

CE, D, E, G, MU, SD £7

VINTAGE CHEDDAR

Red onion relish D, E, G, SD £7

EGG & CRESS

D, E, G, SD £6

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

DESSERTS

WARM CHOCOLATE PUDDING

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

STICKY TOFFEE PUDDING

Salted toffee sauce, clotted cream D, E, G £6

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

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.