



The Talbot Hotel

Eatery & Coffee House

SANDWICHES

Available
from noon
until 6pm

ARTISAN

FISH FINGER BUTTY

Brioche, tartare sauce G, D, E, F, SD **£8**

OPEN CLUB SANDWICH

Multiseed bloomer, chicken, bacon, fried hen's egg
G, D, E, SD **£10**

AVOCADO SANDWICH

Rye bread, tomato G, D, SD **£8**

SMOKED SALMON BAGEL

Cream cheese, rocket, cucumber
G, D, E, SD, F **£9**

BBQ PULLED PORK CIABATTA

BBQ sauce G, D, E, SD **£8**

CAULIFLOWER BHAJI FLATBREAD

Mint yogurt, watercress
G, D, SD, CE, S, VEGAN **£8**

Gluten
free bread
available

CLASSIC

All served on white or multi-seed bloomer

ROAST SIRLOIN OF BEEF

Horseradish, watercress G, D, E **£7**

PRAWN & CRAYFISH COCKTAIL

Roquette, lemon mayonnaise C, D, E, G, SD **£8**

HONEY & MUSTARD GLAZED HAM

G, D, C, E, MU, SD **£7**

VINTAGE CHEDDAR

Red onion relish D, E, G, SD **£7**

EGG & CRESS

D, E, G, SD **£6**

SIDES

HAND CUT CHIPS G **£4** SKINNY FRIES G **£4**

SWEET POTATO FRIES G **£4** ONION RINGS G **£4**

TALBOT HOUSE SALAD, confit cherry
tomato, cucumber, red onion SD **£4**

GARLIC BREAD G, D **£4** Add cheese **£1.50**

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

AA



CHEF'S MESSAGE

Our kitchen 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.

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



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AFTERNOON TEA

Served daily from 12 noon – 6pm (12 noon – 2pm pre-bookings only)

CREAM TEA

Two scones, butter, clotted cream,
jam, tea or coffee

G, D, S, E **£7.50pp**

AFTERNOON TEA

Selection of finger sandwiches, cakes,
scone, jam, clotted cream, tea or coffee

G, D, MU, E, F, N, SD **£15pp**

CHAMPAGNE AFTERNOON TEA

Selection of finger sandwiches,
cakes, scone, jam, tea or coffee,
glass of Champagne

G, D, MU, E, F, N, SE **£24pp**

TEAS & COFFEES

BLACK TEAS

EVERYDAY BREW

A signature blend of three teas: Assam, Ceylon and Rwandan

DARJEELING EARL GREY

The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

MAO FENG

A delicate natural flavour with light refreshing taste

JASMINE PEARLS

Hand rolled green tea tips delicately infused
with pure jasmine flowers

WHITE TEA

SILVER TIPS

Plucked within two hours of sprouting and packed
with antioxidants. Light sweet flavour

HERBAL INFUSIONS

LIQUORICE & PEPPERMINT

Pure liquorice root with whole peppermint leaves. Caffeine free

SUPER FRUIT

A blend of real berry pieces which deliver
a unique and punchy taste. Caffeine free

LEMON AND GINGER

Soothing and refreshing, enjoy hot or cold. Caffeine free

COFFEES

ESPRESSO

A short coffee in its concentrated form,
served without milk, rich and intense

AMERICANO

Espresso with hot water, add milk if you wish

LATTE

An espresso topped with steamed, frothy milk

FLAT WHITE

An espresso topped with velvety smooth steamed milk

CAPPUCCINO

Espresso with steamed, frothy milk,
topped with chocolate

MOCHA

Hot chocolate with an espresso

HOT CHOCOLATE

HOT CHOCOLATE

Made with steamed, frothy milk

DELUXE HOT CHOCOLATE

Made with steamed, frothy milk,
marshmallows, cream