

The Talbot Hotel

Eatery & Coffee House

DESSERTS

VANILLA PANNA COTTA

*Blueberry gel, meringue,
lemon cake* G, E, D, SD **£6**

PINEAPPLE UPSIDE DOWN PUDDING

Pineapple salsa, rum anglaise
G, E, D, SD **£6**

LEMON MERINGUE CHEESECAKE

Lemon curd, lemon sorbet G, E, D **£6**

WARM RICE PUDDING

*Sherried black cherries, hazelnut brittle,
cinnamon, Irish cream* N, D, SD **£6**

CHOCOLATE POT

Blood orange gel, amaretti biscuit D, E, N, S **£6**

Liqueur
coffee
available

STICKY TOFFEE PUDDING

*Caramel sauce,
vanilla ice cream* G, D, E **£6**

CHEF'S ICE CREAMS & SORBETS

Ice cream: vanilla, chocolate,
strawberry, rum & raisin

Sorbet: lemon, coconut, raspberry

ASK FOR ALLERGENS **£2/scoop**

SELECTION OF CHEESES

Quince jelly, celery, grapes, biscuits
G, D, E, SD, N **£8**

Why not complement with...

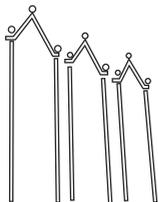
ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC

Casablanca Valley, Chile **£3.50** 50ML

*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.*



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#FoodDrinkRooms for your chance to win monthly prizes



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SUNDAES

TRIPLE CHOCOLATE SUNDAE

*Rocky road, blondie, double chocolate ice cream,
white chocolate soil* G, D, E, N, SD, S **£7**

PINA COLADA SUNDAE

*Rum & raisin ice cream, pineapple,
toasted coconut* D, SD **£7**

WINTER BERRY SUNDAE

Strawberry ice cream, cinnamon sugar
D, SD **£7**

CHEF'S MESSAGE

Mark 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.

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



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