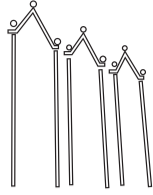


CHEF'S MESSAGE

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.



The Talbot Hotel

Eatery & Coffee House

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

VIRGINIA WOOLF

GRAZING & SHARING

WARM MARINATED OLIVES

BATTERED FISH BITES

Tartare sauce G, F, E, MU

RED PEPPER HOUMOUS

Onion flat bread G, SE, SD

HONEY & MUSTARD OUNDE SAUSAGE

G, D, MU

BREAD SELECTION

Music bread, multi-seed bloomer, ciabatta, balsamic, olive oil G

SALT & PEPPER SQUID

Chorizo mayonnaise G, MO, S, E, D, MU, SD

SLOW COOKED BEEF BRISKET SLIDER

Grilled onions, gem, horseradish G, E, D, CE, MU, SD

STICKY HOISIN WINGS

Honey & siracha cucumber dip S, E, D, MU, SD

SPINACH & RICOTTA PASTIES

G, E, D, SD

DEEP FRIED WHITEBAIT

Black pepper & paprika mayonnaise, lemon G, F, E, MU

£5 EACH OR 3 FOR £14

£5 EACH OR 3 FOR £14

STARTERS

SOUP OF THE DAY

Warm bloomer bread ASK FOR ALLERGENS £6

WARM GOAT'S CHEESE CROSTINI

Tapenade, beetroot purée, whipped horseradish, baby salad G, E, D, MU, SD £7

PRAWN & CRAYFISH COCKTAIL

Bloody Mary ketchup, charred lemon, crisp bread, fried capers, cucumber G, C, E, D, CE, SD £9

PEA, HAM HOCK & RED ONION TART

Spiced apple chutney, pea purée, shoots G, E, D, SD, CE £7

CHICKEN & RABBIT TERRINE

Textures of carrot, compressed fennel E, D, MU, SD, CE £8

CRISPY SQUID SALAD

Pickled celery, pink grapefruit, toasted hazelnuts, baby watercress, hazelnut dressing G, MO, N, D, C, SD, CE £10

MAINS

MEAT & GRILL

THE TALBOT BURGER

Smoked back bacon, cheddar, onion, brioche bun, house slaw, triple cooked chips G, S, E, D, CE, MU, SD £14

COACHMAN'S PULLED CHICKEN BURGER

Grilled Coachman's Ale Cheese, brioche bun, house slaw, triple cooked chips G, S, E, D, C, MU, SD £14

CRISPY HALLOUMI BURGER

Roasted peppers, sun blushed tomato ketchup, brioche, sweet potato fries G, S, E, D £13

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

D-CUT GAMMON STEAK

Brace of hen's egg, hand cut chips, grilled mushroom, tomato, beer battered onion rings G, E, D £16

SURF 'N' TURF

8oz sirloin, salt & pepper squid, grilled mushroom, grilled tomato, hand cut chips, beer battered onion rings, watercress G, MO, D, SD £28

8OZ RIBEYE OR SIRLOIN

Grilled mushroom, grilled tomato, hand cut chips, beer battered onion rings, watercress G, D £24

SEASONAL

PAN FRIED CORN-FED BREAST OF CHICKEN

Anna potato, root vegetable purée, charred Romanesque, chicken jus D, CE, SD £17

PAN SEARED FILLET OF CHALK STREAM SEA TROUT

Saffron potatoes, kale, cherry tomatoes, leeks, warm tartare sauce F, D, CE, SD £16

SLOW BRAISED SHORT RIB OF BEEF

Turnip, carrot, baby potato, leek, celery & cider casserole, horseradish dumplings G, S, E, D, CE, SD £18

ROASTED PORK TENDERLOIN WRAPPED IN BACON

Pease pudding, rosemary potatoes, pickled carrot, pea purée D, SD £16

SEARED SEA BREAM

Warm Israeli couscous, tenderstem broccoli, chorizo, lemon vinaigrette G, F, SD £16

SUN BLUSHED TOMATO & SPINACH GNOCCHI

Sun blushed tomato pesto cream, vegetarian Parmesan, baby spinach, toasted pine nuts, compressed courgette G, N, E, D, CE, SD £15

CLASSICS

FISH & CHIPS

Chef's secret beer battered fish, hand cut chips, crushed or garden peas, lemon, tartare sauce G, F, E, D, MU, SD £15

CHEF'S PIE OF THE DAY

Hand cut chips or creamy mashed potatoes, seasonal vegetables G, D, C, E, CE £14

THAI SWEET POTATO CURRY

Curly kale, aubergine, lentil & coconut, wild rice, toasted cashews, coriander roti G, N, S, D, SD £13

SUPERFOOD SALAD

Baby spinach, quinoa, Feta cheese, cranberries, roasted butternut squash, tenderstem broccoli, honey & mustard dressing G, D, MU, SD £13

WINTER WARMERS

SLOW BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

Topped with creamy mashed potatoes, Chef's seasonal vegetables G, D, CE, MU, SD £15

PORK & LEEK BANGERS & MASH

Creamy mashed potatoes, greens, gravy, crispy onions G, D, CE £14

OVERNIGHT BRAISED BEEF BRISKET PAPPARDELLE

Slow cooked mushroom & tomato ragu, rocket, Parmesan shavings G, E, D, CE, MU, SD £15

SIDES

TRIPLE COOKED CHIPS G £4 Add cheese D £1.50

SKINNY FRIES G £4 ONION RINGS G £4

TALBOT HOUSE SALAD MU £4 SEASONAL VEGETABLES D £4

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

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

CHOCOLATE POT

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

WARM RICE PUDDING

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

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

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

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.

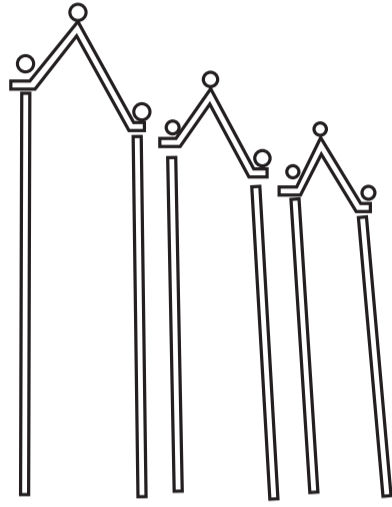
ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

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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