



The Talbot Hotel

Eatery & Coffee House

BREAKFAST & BRUNCH

Here at The Talbot we believe that breakfast is definitely the most important meal of the day, so please make the most of our delicious breakfast and start your day the best possible way.

NATURAL YOGHURT

Red berry compôte, granola, seeds
D, G, L, SD **£3.50**

PORRIDGE

Fresh berry compôte, honey or cream D, G, L **£4**
Add a warming wee dram of whisky from **£4**

TOASTED TEACAKE

Butter, honey or preserve D, G, L, S **£3**

BACON SANDWICH

Grilled smoked back bacon,
granary or white bread D, G, L, E, S **£4**

EGGS ROYALE

Oak smoked salmon, poached egg, hollandaise,
toasted English muffin E, F, D, G **£9**

EGGS BENEDICT

Smoked bacon, poached hen's egg, hollandaise,
toasted English muffin E, D, G **£8**

MUSHROOM & SUN BLUSHED TOMATO PRETZEL

Fried hen's eggs E, D, G

AVOCADO & TOASTED SOURDOUGH

Smashed avocado, toasted sourdough,
poached hen's eggs E, D, G **£8**

BELGIAN SUGAR WAFFLE

Whipped cream, berry compote G, E, D **£6**

SCOTTISH SMOKED HADDOCK

Poached hen's eggs F, E **£8**

THE TALBOT FULL ENGLISH

Smoked bacon, sausage, grilled tomato,
flat cap mushroom, toast,
hen's eggs cooked to your liking
G, E, L, D, SD **£9**

BREAKFAST AS YOU LIKE IT

Build your own breakfast ASK FOR ALLERGENS **£1.50/ITEM**

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



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.



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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



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