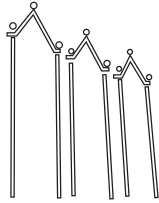


Room service is available from 11.30am until 9.30pm. Cold sandwiches are available after 9.30pm. A £3.00 tray charge applies to all room service orders.



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 DAY

Warm bloomer bread
ASK FOR ALLERGENS **£6**

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**

WARM GOAT'S CHEESE CROTIM

Tapenade, beetroot purée, whipped horseradish, baby salad G, E, D, MU, SD **£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 D, G, C, MO **£28**

80Z RIBEYE OR SIRLOIN

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

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, Parmesan shavings G, E, D, CE, MU, SD **£15**

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

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.

SANDWICHES

ARTISAN

JERK PORK FLATBREAD

Coriander & mango mayonnaise, red onion, tomato, little gem G, E, SD **£8**

TRIPLE CHICKEN CLUB

Smoked bacon, chargrilled chicken, little gem, tomato, mayonnaise G, E, D **£10**

FISH FINGER BUTTY

Black pepper mayonnaise, gem lettuce, lemon, brioche bun G, D, E, F **£8**

OAK SMOKED SALMON, AVOCADO & CREAM CHEESE

Rocket, pretzel bun F, G, D, E **£9**

TOASTED CHEESE & HAM SOURDOUGH

Spiced apple chutney, red onion G, E, D **£9**

ROASTED MEDITERRANEAN VEGETABLES

Rocket & basil dressing, ciabatta G, N, D, CE, MU, E **£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, E, MU, SD **£7**

VINTAGE CHEDDAR

Red onion relish D, E, G, SD **£7**

FREE RANGE EGG & CRESS

D, E, G, SD **£6**

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

CHEF'S ICE CREAMS & SORBETS

Ice cream: vanilla, chocolate, strawberry, rum & raisin Sorbet: lemon, coconut, raspberry ASK FOR ALLERGENS **£2/scoop**

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**

STICKY TOFFEE PUDDING

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

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

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.