SOUP OF THE DAY
Warm bloomer bread
ASK FOR ALLERGENS £6

PEA, HAM HOCK & RED ONION TART
Spiced apple chutney, pea purée, shoots G, E, D, SD, CE £7

WARM GOAT’S CHEESE CROTON
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 £8

CRISPY SQUID SALAD
Pickled celery, pink grapefruit, toasted hazelnuts, baby watercress, hazelnut dressing G, MU, N, D, C, SD, CE £10

STARTERS

PRAWN & CRAYFISH COCKTAIL
Bloody Mary ketchup, charred lemon, crisp bread, fried capers, cucumber G, E, D, CE, SD £9

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

SLOW BRAISED SHOULDER OF LAMB SHEPHERD’S PIE
Topped with creamy mashed potatoes, Chef’s seasonal vegetables G, D, C, MU, SD £15

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 £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

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

MEAT & GRILL

MAINS

WINTER WARMERS

SLOW BRAISED SHOULDER OF LAMB SHEPHERD’S PIE
Topped with creamy mashed potatoes, Chef’s seasonal vegetables G, D, C, 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

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**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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**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 £6

**PINEAPPLE UPSIDE DOWN PUDDING**

Pineapple salsa, rum anglaise £6

**LEMON MERINGUE CHEESECAKE**

Lemon card, lemon sorbet £6

**DESSERTS**

- **WARM RICE PUDDING**
  Sherried black cherries, hazelnut brittle, cinnamon, Irish cream £6

- **CHOCOLATE POT**
  Blood orange gel, amaretti biscuit £6

- **STICKY TOFFEE PUDDING**
  Caramel sauce, vanilla ice cream £6

- **TRIPLE CHOCOLATE SUNDAE**
  Rocky road, blondie, double chocolate ice cream, white chocolate soil £7

- **PINA COLADA SUNDAE**
  Rum & raisin ice cream, pineapple, toasted coconut £7

- **WINTER BERRY SUNDAE**
  Strawberry ice cream, cinnamon sugar £7

- **SELECTION OF CHEESES**
  Quince jelly, celery, grapes, biscuits £8

*Why not complement with…*

**ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC**

Casablanca Valley, Chile £3.50 50ML

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**SANDWICHES**

**ARTISAN**

- **JERK PORK FLATBREAD**
  Coriander & mango mayonnaise, red onion, tomato, little gem £8

- **TRIPLE CHICKEN CLUB**
  Smoked bacon, chargrilled chicken, little gem, tomato, mayonnaise £10

- **FISH FINGER BUTTY**
  Black pepper mayonnaise, gem lettuce, lemon, brioche bun £8

- **OAK SMOKED SALMON, AVOCADO & CREAM CHEESE**
  Rocket, pretzel bun £9

- **TOASTED CHEESE & HAM SOURDOUGH**
  Spiced apple chutney, red onion £9

- **ROASTED MEDITERRANEAN VEGETABLES**
  Rocket & basil dressing, ciabatta £8

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**CLASSIC**

- **ROAST SIRLOIN OF BEEF**
  Horseradish, watercress £7

- **PRAWN & CRAFYFISH COCKTAIL**
  Roquette, lemon mayonnaise £8

- **HONEY & MUSTARD GLAZED HAM**
  £7

- **VINTAGE CHEDDAR**
  Red onion relish £7

- **FREE RANGE EGG & CRESS**
  £6

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**SIDES**

- **TRIPLE COOKED CHIPS** £4 Add cheese £1.50
- **SKINNY FRIES** £4
- **ONION RINGS** £4
- **TALBOT HOUSE SALAD** £4
- **SEASONAL VEGETABLES** £4
- **GARLIC BREAD** £4 Add cheese £1.50

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**SHARING YOUR EXPERIENCE**

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