

## CHEF'S MESSAGE

Our kitchen 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

JULY 2020

VAT charged at 5%

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

VIRGINIA WOOLF

## SUNDAY LUNCH

### GRAZING & SHARING

3 for £12 or £4.50 each

#### Pulled Pork Bon bon

Fennel BBQ sauce G, Ce, E

#### Battered Fish Fingers

Tartare sauce F, G, Sd, E, Mu

#### Watermelon & Feta Salad

Herb oil D, Sd

Make it Vegan, Swap the feta for Tofu Mu

#### Bread Selection

Multi seed bloomer, ciabatta, balsamic & olive oil Sd, G

#### Bang Bang Cauliflower

Mango chutney Se, Sd, S **Vegan**

#### Honey & Mustard Sausages

Mu, G

## STARTERS

#### Chef's Soup of the Season

With rustic bread Ask for allergens

£5

#### Crispy Squid Salad

Pickled celery, pink grapefruit, toasted hazelnuts Mo, G, N, Ce, Sd

£7

#### Warm Goats Cheese

Tapenade, beetroot puree, whipped horseradish G, E, D, Mu, Sd

£6

#### Duck Liver & Poppy seed Pate

Fresh orange & pomegranate salad, toasted focaccia D, G, Sd

£6

## THE COACHMANS CLASSICS

#### Fish & Chips

Secret recipe beer battered fish, fat chips, buttered peas, tartare sauce, lemon

G, F, E, D, Mu, Sd **£14**

#### The Talbot Burger

Smoked back bacon, Cheddar, onion, brioche bun, house slaw, thrice cooked fat chips

D, G, E, Sd, Mu, S **£13**

#### Chef's Pie of The Day

Fat cut chips or creamy mashed potatoes, seasonal vegetables, pan gravy

Ask for allergens **£13**

## SUNDAY LUNCH

#### Roasted Striploin of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy G, E, D, Ce, Sd

£15

#### Grilled Stone Bass

Lemon, chorizo & pea risotto F, D, Sd, G

£15.50

#### Roasted Loin of Pork

Yorkshire pudding, apple sauce, roast potatoes, seasonal vegetables, pan gravy G, E, D, Ce, Sd

£14

#### Summer Vegetable Pappardelle

Alfredo sauce, crisp rocket D, Sd, G, E

£13

#### Smoked Garlic Stuffed Chicken

Dauphinoise potatoes, tenderstem broccoli, truffled jus E, D, Sd, Ce

£15

#### Battered Halloumi Burger

Roasted pepper, flat mushroom, sun blushed tomato ketchup, toasted brioche, skinny fries G, S, E, D, Mu

£13

## SIDES

Fat Chips £3.50 • Skinny Fries £3.50 • Onion Rings G, Sd £3.50

House Salad Sd, Mu £3.50 • Buttered Seasonal Vegetables D £3.50 • Garlic Bread G, D £3.50

Add cheese to any of the above D £1



**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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## LIGHT & HEALTHY

### Chicken, Bacon & Avocado Salad

Cherry vine tomatoes, garlic croutons, honey & mustard dressing

Mu, Sd, G **£14**

### Harusame Salad

Marinated tofu, glass noodles, edamame beans, kale, radish, toasted sesame seed, rice wine dressing

Se, Sd, S **£13 Vegan**

### Prawn, Crayfish & Smoked Salmon Salad

Cucumber ribbons, fresh orange, dill crème fraîche, rustic bread

G, F, D, G **£15**

## AFTERNOON TEA

Served between 2pm-6pm (Pre-bookings only)

### Cream Tea

Two scones, clotted cream, butter, jam, tea or coffee

G, E, D, Sd, S **£7.50pp**

### Classic Afternoon Tea

Selection of finger sandwiches, sweet treats, scone, jam, clotted cream, tea or coffee

G, D, Mu, E, F, N, S **£15pp**

### Champagne Afternoon Tea

Our fabulous Afternoon Tea perfectly complimented with a glass of Champagne topped with a fresh strawberry

G, D, Mu, E, F, N, S, Sd **£24pp**

## SANDWICHES

Served until 6pm

### ARTISAN

#### Fish Finger & Chip Butty

Brioche, tartare sauce, lemon D, G, Mu, Sd, F, E

**£8.50**

#### C.B.L.T

Chicken, bacon, lettuce & tomato, garlic mayonnaise, bloomer bread D, G, E, Mu

**£8.50**

#### Croque Garçon

Vintage Cheddar, red onion chutney, grilled rarebit Sd, Mu, Se, G, N

**£8**

**Make it Vegan, swap the Cheddar & rarebit for Tofu S, Se**

### CLASSIC

#### Vintage Cheddar

Fresh tomato D, G, Mu

**£6**

#### Crayfish Cocktail

Dill crème fraîche, cucumber, tomato D, G, Mu

**£7**

#### Butchers Ham

Wholegrain mustard G, D, Mu

**£6**

## DESSERTS

### Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

G, D, E, Sd **£5**

### Peanut Butter Parfait

Raspberry, toasted peanut, peanut brittle

D, P, N, E **£5**

### Lemon Posset

Lemon curd, almond streusel

G, D, N, E **£6**

### Chef's Artisan Cheese Board

Selection of Artisan cheese, grapes, celery, chutney & crackers

G, D, Sd, E, N **£9**

### English Summer Sundae

Strawberry ice cream, Pimm's soaked fruit, berry coulis, whipped cream

D, Sd **£6.50**

### Banoffee Sundae

Salted caramel ice cream, bananas, toffee sauce & whipped cream

D **£6.50**

## 9 WAYS WE'RE PROTECTING OUR GUESTS & TEAM

1. CASHLESS PAYMENT
2. HAND SANITISER
3. ORDER & PAY APP
4. PPE AVAILABLE
5. FOLLOW SIGNAGE
6. DISPOSABLE MENUS
7. STAFF TEMPERATURE CHECKS
8. COVID SAFE CLEANING CHAMPION
9. SOCIAL DISTANCING

Alongside our hotel-wide measures we have also introduced the following:

Removed all place settings & glassware from your table, single use menus, wrapped cutlery, table service only. For more information on our measures, please visit our website.

