

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

OCTOBER 2020

VAT charged at 5%

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

VIRGINIA WOOLF

MAIN MENU

GRAZING & SHARING

3 for £12 or £4.50 each

Honey & Mustard Sausages

G, Mu, Sd

Breaded Whitebait

Lemon & black pepper aioli

F, E, Sd, Mu

Pulled Pork Bon Bons

Spiced apple chutney G, Sd, Mu

Crispy Halloumi

Sundried tomato ketchup

D, Sd

Curried Houmous **Vegan**

Pickled red onion, focaccia croute

Sd, G, Se, S

Beetroot Falafel **Vegan**

Green tahini dip G, Se, S

Battered Fish Bites

Tartare sauce

F, G, Sd, E, Mu

Hambleton Bakery Bread Selection

Balsamic vinegar, cold pressed rapeseed oil

G, Sd, N

STARTERS

Chef's Soup of the Season

Chef's bread Ask for allergens

£5

Nori Wrapped Salmon

Variations of beetroot, dill crème fraîche F, D, Sd

£8

Ham Hock Terrine

Green peppercorn mayonnaise, pickled red onion, compressed apple, focaccia crisp Sd, G, E

£7

5 Spice Smoked Duck Breast

Parsnip, preserved cranberry

Sd, D

£7

Crab Arancini

Samphire & charred leeks, lemon Hollandaise, leek oil C, G, E, D, Sd, S.

£8

Confit Jerusalem Artichoke **Vegan**

Toasted walnut, lemon vinaigrette N, Sd, Mu

£7

WINTER COMFORTS

Slow Braised Shin of Beef Bourguignon

Horseradish & parsley dumplings with a classic sauce of bacon & mushroom

Mu, Ce, Sd, G **£16**

Pan Fried Calves' Liver & Bacon

Creamy mash potato, crispy shallots, winter greens, onion & thyme gravy

Sd, D, Ce **£15**

Wild Mushroom & White Bean Hot Pot **Vegan**

Seasonal Greens

Ce **£13**

SEASONAL MAINS

Roasted Chicken Supreme

Butternut squash, parmentier potato, leek, chicken jus D, Sd

£15

Blackened Sea Bream

Sautéed Brussel sprouts & bacon, confit Parisienne potato, white wine sauce

£16

Braised Shoulder of Lamb

Broad bean, potato terrine, crispy kale, Jus G, D, Sd, Ce

£17

Thai Green Curry **Vegan**

Basmati & wild rice, micro coriander, toasted cashews N, Ce, S, Sd, P

£13

Textures of Cauliflower **Vegan**

Golden raisin jam, pomegranate micro coriander Sd

£14

Why not add Chicken Breast **£4**

8oz Ribeye Steak

Steak tomato & flat mushroom, Skin-on Fat cut chips, onion rings, watercress, peppercorn sauce

£25

Super Salad

Beetroot, quinoa, Red onion, dressed leaf, avocado, toasted seeds, sherry vinegar

£13

G, D, Sd, Mu, Ce

Sd, N

Winter Squash & Goat's Curd Salad **£14**

Dressed leaf, balsamic glaze, pumpkin seed D, N

SIDES

Fat Chips **£3.50**

Skinny Fries **£3.50**

Onion Rings G, Sd **£3.50**

Millionaire Fries

Truffle oil & Parmesan

G, D, Mu **£4.50**

Sautéed Sprouts & Bacon

Sd **£3.50**

House Salad Mu, Sd **£3.50**

Add cheese to any of the above D **£1**

Hospitality Action

Invisible Chips **£2**

0% fat, 100% hospitality.

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst affected by the Covid crisis. Thanks for chipping in. For more information visit hospitalityaction.co.uk

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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THE COACHMAN'S 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 **£14**

Chef's Pie of The Day

Fat cut chips or creamy mashed potatoes, seasonal vegetables, pan gravy
Ask for allergens **£14**

AFTERNOON TEA

Served between 12pm-6pm

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

Open Smoked Salmon Sandwich

Lemon & chive cream cheese, cucumber, sourdough F, D, Sd, G **£9**

C.B.L.T

Chicken, bacon, lettuce & tomato, garlic mayonnaise, bloomer bread D, G, E, Mu **£9**

Curried Houmous & Avocado Beetroot Wrap

Pickled red onion, dressed leaf, cucumber G, Se, Mu **£9** **Vegan**

Croque-Monsieur

Rarebit, vintage cheddar, ham D, G, E, Mu **£8**

CLASSIC

Served with coleslaw E, Mu

Honey Glazed Ham

Wholegrain mustard G, Mu, D **£6**

Prawn & Crayfish Cocktail

Cucumber, lime mayonnaise C, Mu, Sd, G, D **£7**

Vintage Cheddar

Red onion chutney G, D, Sd **£6**

Free Range Egg & Cress

G, E, Mu, Sd, D **£6**

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream
G, D, E, Sd **£6**

Sweet Pumpkin Pie

Espresso gel, whipped Chantilly, pumpkin seed crumble
D, G, E, N **£6**

Grand Marnier Chocolate Pot

Orange gel, Biscotti
G, S, N **£6**

Candied Orange & Cranberry Steamed Pudding

Orange crisp, marmalade infused custard
G, E, Sd, D **£6**

Selection of Artisan Cheese

Chef's choice, grapes, celery, onion chutney, biscuits
G, D, Ce, E, Mu, Sd, S **£9**

Mixed Berry Eton Mess

Sundae **Vegan**

Strawberry ice cream, whipped cream
S **£7**

Pecan & Cinnamon Apple Sundae

Caramelised apple, candied pecans, caramel ice cream
N, D, G, S **£7**

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

For more information on our measures, please visit our website.

