



The Talbot

Country House Hotel

— While You Wait —

Pork Rinds 5.50

Rosemary salt **GF** SD 392 kcal

Braised Beef Croquettes 9.25

Pickled shallots, horseradish crème fraîche
G, E, D, MU, SD 278 Kcal

Bluebird Bakery Bread Board 6.95

Wharfe Valley rapeseed oil, balsamic vinegar,
olives **VE** G, N, SE, SD 884 kcal

— Sides —

Fat Chips 4.60

Vinegar salt **VE, GF ON REQUEST** G, SD 392 Kcal

Herb-Salted Skin-On Fries 4.45

VE, GF ON REQUEST G 617 Kcal

Beer Battered Onion Rings 4.50

VE, GF 247 Kcal

Yorkshire Blue Cheese Salad 5.30

Herb croutons, pickled red onion,
watercress, house dressing
V, GF ON REQUEST G, MU, D, SD, SE 342 Kcal

Roasted Root Vegetables 4.45

Caraway & maple glaze **V** D 252 Kcal

Roasted New Potatoes 4.95

Salsa verde **VE, GF** MU, SD 232 Kcal

Spring Greens 5.95

Chilli & parsley glaze **VE, GF** 58 Kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information, visit hospitalityaction.org.uk

— Small Plates —

Soup of the Day 7.95

ASK FOR ALLERGENS & CALORIES

Yorkshire Cask Cheese Fritters 7.45

Sriracha mayonnaise **V** G, E, D, MU, SD, CE, N 203 Kcal

Smoked Haddock Brandade 10.25

Crispy hen's egg, charred asparagus,
confit lemon G, E, F, D, CE, MU 526 Kcal

Ham Hock Terrine 9.95

Earl Grey prune purée, focaccia croûte,
honey & mustard dressing
G, N, S, D, CE, MU, SD 420 Kcal

Crab & Smoked Salmon Salad 11.95

Avocado purée, pickled fennel,
compressed cucumber, grated horseradish
C, F, E, MU, SD 225 kcal

Compressed Watermelon 8.95

Crispy marinated Clearspot tofu,
basil emulsion, vegan Feta
VE, GF S, MU, CE 424 Kcal

Roast Garlic & Paprika Houmous 7.95

Toasted flatbread, olive oil, watercress
VE G, SE, SD, L, N 794 Kcal

— Sunday Best —

All served with roast potatoes, red cabbage, cauliflower cheese,
seasonal vegetables, Yorkshire puddings and red wine stock gravy

Roast Leg of Lamb 22.95

GF ON REQUEST G, D, E, SD, MU, CE 823 Kcal

Roast Sirloin of Beef 24.95

GF ON REQUEST G, D, E, SD, MU, CE 941 Kcal

Chef's Roast of the Day 18.95

GF ON REQUEST ASK FOR ALLERGENS AND CALORIES

Roast Herb Stuffed Porchetta 19.95

GF ON REQUEST G, D, E, SD, MU, CE 946 Kcal

Chef's Nut Roast 15.95

V, VE & GF ON REQUEST

G, D, E, SD, MU, CE 989 Kcal

— Classic Mains —

Fish & Chips 14.95 / 18.95

Chef's secret recipe battered fish,
fat chips seasoned with vinegar salt,
mushy peas, tartare sauce, lemon
GF F, E, SD, MU 958 Kcal / 1101 Kcal

Wild Mushroom Pappardelle 16.95

Pickled shallot, Yorkshire Blue crumb,
Wharfe Valley rapeseed oil
V, VE ON REQUEST G, S, D, CE, MU, SD 1036 Kcal

Steak Frites 24.50

Pan fried flat iron steak, béarnaise sauce,
skin-on fries, watercress salad
GF E, D, MU, SD 974 Kcal

Pan Roasted Trout 19.95

Pea & asparagus risotto, confit lemon,
tarragon oil F, D, CE, SD 1180 Kcal

Talbot Burger 16.95

Cheese, bacon, burger relish, salad, gherkin,
brioche, skin-on fries G, E, D, MU, SD 925 Kcal

Summer Vegetable Garden Burger 15.95

Burger relish, Smoked Applewood cheese,
salad, gherkin, brioche bun, skin-on fries
V, VE ON REQUEST G, E, D, MU, SD 511 Kcal

Roast Pudwich of the Day 14.50

Roast potatoes, gravy
ASK FOR ALLERGENS & CALORIES



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

Virginia Woolf

Our kitchen team love what they do. Our food is cooked freshly to order, 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.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

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

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



www.talbotmalton.co.uk