



# 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](https://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

#### Potted Pork 9.95

Black pudding jam, toasted crumpet,  
apple & celeriac rémoulade, crispy shallots  
G, E, CE, MU 381 Kcal

#### Compressed Watermelon 8.95

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

#### Smoked Haddock Brandade 10.25

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

#### Wild Mushroom Arancini 9.45

Beetroot purée, pickled Enocchi mushroom  
**V, VE ON REQUEST** S, E, SD, L, MU, CE 333 Kcal

#### Gravlax Trout 13.25

Crab mayonnaise, pickled fennel,  
compressed cucumber,  
blood orange gel C, E, MU, SD, F 365 Kcal

#### Roast Garlic & Paprika Houmous 7.95

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

### — Seasonal 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

#### Pie of the Day 18.25

Fat chips or mash, seasonal vegetables,  
stock gravy ASK FOR ALLERGENS & CALORIES

#### Talbot Burger 16.95

Cheese, bacon, burger relish, salad, gherkin,  
brioche bun, 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

#### Pan Fried Chicken Supreme 20.50

Pearl onions, watercress & spinach purée,  
dauphinoise slice, tenderstem broccoli,  
tarragon jus **GF** E, D, CE, SD 821 Kcal

#### Duo of Lamb 26.25

Roasted lamb rump, lamb faggot, pea & mint purée,  
herb potato fondant, spinach, asparagus,  
mint jus gras D, CE, SD, G, MU 678 Kcal

#### Roast Fillet of Cod Wrapped in Serrano Ham 25.50

Spring onion, clam & bean cassoulet,  
sun blush tomato broth  
**GF** F, D, MO, CE, MU 625 Kcal

#### Pan Fried Marinated Clear Spot Tofu 18.95

Celeriac & truffle purée, warm pea  
& asparagus salad, toasted seeds,  
Wharfe Valley rapeseed oil  
**VE** G, N, S, D, CE, MU, SE 1118 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

#### 8oz Ribeye Steak 31.95

confit tomatoes, roast garlic mushroom,  
dressed salad, hand cut chips  
**GF** D, MU 1208 Kcal



# The Talbot

Country House Hotel

*"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](http://www.talbotmalton.co.uk)