



# The Talbot

Country House Hotel

## — While You Wait —

### Puffed Pork Quaver 5.95

Sage & fennel salt **GF** 128 kcal

### Bluebird Bakery Bread Board 6.95

Wharfe Valley rapeseed oil, balsamic vinegar, olives

**VE G, S, SE, SD** / N, E, D, MU 968 kcal

### Roast Pumpkin Houmous 7.95

Pumpkin seeds, flatbread

**VE G, SE** / S, CE, MU, SD 297 kcal

### Salt & Pepper Squid 8.95

Sriracha mayonnaise

**G, MO, S** / C, F, P, N, E, D, CE, MU, SE 216 kcal

## — Sides —

### Chunky Chips 4.25

Herb salt **VE, GF SD** / CE 186 kcal

### Skinny Fries 4.25

Herb salt **VE, GF** 229 kcal

### Simple Salad 4.50

Olives, radicchio, gem, cherry tomatoes,

red onions **GF D** 60 kcal

### Battered Onion Petals 4.95

Garlic mayonnaise **VE, GF** 368 kcal

### Buttered Seasonal Greens 4.25

**V, GF D** 136 kcal

### Glazed Chantenay Carrots 4.50

**V, GF D** 97 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)

## — Starters —

### Chef's Soup of the Day 7.95

ASK FOR ALLERGENS & CALORIES

### Black Pudding Scotch Egg 8.95

Apple & celeriac rémoulade

**G, S, E, D, CE, MU, SD** / SE, F, MO, C 435 kcal

### Smoked Salmon 12.95

Beetroot relish, pickled plum,

watercress, fresh horseradish

**GF F, SD** / L, CE, MU 243 kcal

### Whipped Vegan Feta 9.95

Roasted figs, pickled walnut winter salad

**VE** G, N, MU 333 kcal

### Roast Chicken & Leek Terrine 7.95

Winter chutney, pickles, toast

**GFO G** / F, S, D, CE, MU, SD 220 kcal

### Yorkshire Cask Cheese Double-Baked Soufflé 10.25

Wilted spinach, Parmesan cream

**V G, E, D, MU, SD** / S, CE 594 kcal

### Smoked Mackerel Pâté 10.95

Dill butter, apple & cucumber salsa,

toasted sourdough

**G, F, D, SE** / L, N, CE, MU, SD 797 kcal

## — Seasonal Mains —

### Fish & Chips 14.95 / 18.95

Beer-battered North Sea haddock,

chunky chips, mushy peas

**GF F, E, MU, SD** / S, CE 689 kcal / 834 kcal

### Chef's Pie of the Day 17.95

Creamy mash or chunky chips,

seasonal vegetables, gravy

ASK FOR ALLERGENS & CALORIES

### Pan-Fried Salmon 23.95

Olive-crush potato cake,

lobster bisque, seasonal greens

**GF F, MO, C, D, SD** / CE, MU 698 kcal

### 10oz Red Tractor Sirloin 36.95

Flat mushroom, confit tomato,

chunky chips, green peppercorn sauce

**GF D, CE, SD** 1103 kcal

### Braised Ox Cheek 21.95

Smoked mash, squash purée, kale,

red wine jus, crispy onion

**G, D, CE, SD** / MU 610 kcal

### Chicken Supreme 19.95

Wild mushroom & whisky sauce,

thyme Pomme Anna, chanteney carrot

**GF D, SD** / MU, SE 768 kcal

### Talbot Burger 16.95

Monterey Jack cheese, crispy bacon,

burger sauce, crispy onions,

lettuce, tomato, skinny fries

**G, E, D, MU, SD** 682 kcal

### Edamame Bean Burger 15.95

Smoked Applewood cheese,

burger relish, salad, gherkin,

brioche bun, skinny fries

**V, VEO G, MU, SD** / D 557 kcal

### Flat Iron Steak Frites 24.50

Herb-salted fries,

green peppercorn sauce

**GF D, CE, SD** / MU 794 kcal

### Wild Mushroom & Truffle Gnocchi 17.95

Red wine glaze, carrot crisp,

chestnut shaving

**VE G, SD** / S, MU 372 kcal

### Roast Rabbit Ragu & Spinach Pappardelle 18.95

Parmesan crisp

**G, E, D** / S, MU 907 kcal



# The Talbot

Country House Hotel

Head Chef Greg and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

**V (VO):** Vegetarian (on request) **VE (VEO):** Vegan (on request) **GF (GFO):** Gluten-Free (on request)

**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.

Allergens (**Contains** / May Contain): 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.



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[www.talbotmalton.co.uk](http://www.talbotmalton.co.uk)

