



The Talbot

Country House Hotel

Brunch

Served Monday – Saturday until 2pm

Flat Iron Steak 13.50

Spinach & Yorkshire chorizo potato hash,
fried egg, sriracha mayonnaise
GF E / N, P, SE 348 kcal

Smoked Salmon Croissant 13.50

Scrambled eggs
G, F, N, S, E, D, SE, SD / MU 700 kcal

Eggs Royale 13.50

Poached eggs, smoked salmon,
hollandaise, toasted English muffin
GFO G, F, E, D / S 369 kcal

Eggs Benedict 11.25

Poached eggs, bacon,
hollandaise, toasted English muffin
GFO G, E, D / S, CE, MU 668 kcal

Coachman's Breakfast 13.45

Bacon, sausage, grilled tomato,
mushroom, black pudding, hash browns,
choice of eggs **G, E, D, SD** 673 kcal

Vegan Breakfast 12.50

Vegan sausages, vegan black pudding,
spinach, baked beans, grilled tomato,
mushroom, hash browns **VE G, S, CE** 391 kcal

Smashed Avocado 10.95

Bluebird Bakery sourdough, confit cherry
tomatoes, fried egg with Feta cheese
V, VEO, GFO G, E, SE / N, CE, MU, SD 248 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!
Scan this code for more information
or visit hospitalityaction.org.uk

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

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

Lunchtime 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

Calf's Liver 16.95

Bacon lardons, bourguignon sauce,
bubble & squeak, buttered seasonal greens
GF D, CE / MU 629 kcal

Pan-Roasted Sea Bass 21.95

Olive crush potato cake,
citrus beurre blanc, samphire
F, D, SD / C, MO, CE, MU 569 kcal

Roast Rabbit Ragu & Spinach Pappardelle 18.95

Parmesan crisp **G, E, D** / S, MU 907 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

Chicken Caesar Salad 15.95

Baby gem lettuce, soft boiled egg,
Parmesan, rosemary croutons
GFO G, F, E, D, SE / N, MU, SD 1125 kcal

Sandwiches

Artisan Sandwiches

Dressed salad and skinny fries

Flat Iron Steak Folded Naan 12.95

Caramelised onions
G, E, D, MU / L, CE 959 kcal

Fish Finger Sandwich 12.95

Tartare sauce **G, F, E, D, MU** / L, S, CE 768 kcal

Squash & Spinach Folded Naan 10.95

Pumpkin seeds, houmous
V G, N, D, SE / P, L, CE 565 kcal

Classic Sandwiches

Choice of white or wholemeal bloomer,
dressed salad and skinny fries **GFO**

Egg Mayonnaise 8.95

V G, E, D, MU / L, CE 511 kcal

Ham & Mustard 9.95

G, D, MU, SD / L, CE 618 kcal

Chicken & Bacon 9.95

G, E, D, MU / L, CE 377 kcal

Cheese & Pickle 8.95

V G, D, MU / E, CE, L 782 kcal



The Talbot

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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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