



The Talbot

Country House Hotel

Sides

Chunky Chips or Skinny Fries 4.25

GF, VE SD / CE 186 / 229 kcal

Roast Potatoes 5.95

Cacio e pepe butter, Parmesan V, GF D 434 kcal

Buttered Seasonal Vegetables 4.25

V, VEO, GF D 136 kcal

Asparagus 4.95

Parmigiano Reggiano, lemon oil

V, VEO, GF D 148 kcal

Roasted Mediterranean Vegetables 4.95

Whipped ricotta, hazelnut gremolata

V, VEO, GF N, D / G, P, S, E 421 kcal

Cucumber & Radish Salad 4.50

Buttermilk dressing, chive

V, GF E, D, MU, SD / L, CE 171 kcal

While You Wait

House Spiced Manzanilla Olives 4.50

VE, GF 137 kcal

Anchovies & Onion Lyonnaise 5.95

Toasted brioche G, E, D / S, CE, MU 373 kcal

Charcuterie Plate 12.50

Mixed cured meats, onion jam,
warm Bluebird Bakery sourdough

GFO G, SD / P, N, S, D, SE 682 kcal Great for Sharing

Ham Hock & Cheddar Croquettes 5.95

Aioli G, E, D, CE / S 347 kcal

Burrata 11.50

Burnt grape gastrique, tarragon oil, focaccia
V, GFO D, G 608 kcal Great for Sharing

Courgette Frites 5.50

Vegan Parmesan, rosemary salt

VE, GF 226 kcal

Starters

Chef's Soup of the Day 7.95

Warm Bluebird Bakery bread, butter

ASK FOR ALLERGENS & CALORIES

Pork & Pistachio Terrine 8.95

Homemade piccalilli

N, MU, SD / G, P, L, CE, E 379 kcal

Tuna Crudo 10.95

Calabrian chilli dressing, tapioca nori cracker

G, F, N, S, SD / P, SE 373 kcal

Braised Beef Short Rib 10.95

Stout glaze, pickled shallot

G, F, CE, SD 719 kcal

Baked Local Scallops 9.95

Garlic butter, parsley pangrattato, lemon

GFO G, MO, D 316 kcal

Shallot Tarte Tatin 10.95

Cashew cream, sherry glaze, bitter leaf

VE G, N, SD / P 1098 kcal

Seasonal Mains

Fish & Chips 15.95 / 19.95

Beer-battered North Sea haddock,
chunky chips, mushy peas, tartare sauce, lemon

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

Chef's Pie of the Day 18.95

Creamy mash or chunky chips,
seasonal vegetables, gravy

ASK FOR ALLERGENS & CALORIES

Talbot Cheeseburger 17.95

Butter lettuce, burger sauce, tomato relish,
pickles, fries G, E, D, CE, MU 662 kcal

Vegan Southern Fried Cauliflower Burger 16.95

Chipotle mayonnaise, red cabbage slaw, fries

VE G, S, MU 777 kcal

Roasted Cod & Mussel

Bouillabaisse 23.95

Saffron potatoes, rouille, crouton

GFO G, C, MO, F, E, CE 647 kcal

Crispy Pork Cheek 18.95

Celeriac, bitter leaf salad, caper vinaigrette

GF D, CE, SD 825 kcal

Portuguese Roasted Chicken Leg 16.95

Squash purée, salsa verde, fries GF 657 kcal

Nettle Risotto 15.95

Asparagus, hazelnut gremolata,
burnt onion, blue cheese

V, VEO, GF N, D, CE, SD / G, P, S, E, MU 1025 kcal

8oz Flat Iron Steak 24.50

Salsa brava, aioli, fried potatoes,
padrón peppers GF E, SD 663 kcal

Tomato & Vodka Rigatoni 16.95

Stracciatella, basil V G, D 1159 kcal

Whole Baked Plaice 22.95

Caper vinaigrette, burnt butter, new potatoes

GF F, D, SD / CE, MU 804 kcal

30th Anniversary Beef Wellington 45

Potato fondant, carrot, pickled shallot,
rainbow chard, red wine jus

G, E, D, CE, MU, SD 1411 kcal



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Crafted in celebration

Created by James, our Head Chef, this special dish has been crafted to celebrate 30 years of The Coaching Inn Group. A true showpiece of classic British cooking, our Beef



Wellington brings together the finest ingredients with thoughtful technique and a modern touch. Served with potato fondant, carrot, pickled shallot, rainbow chard and a rich red wine jus, it's a dish designed to mark the occasion and showcase the very best of our kitchens.



Head Chef James 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.

Be Inn the Know

Get all the latest news and offers for The Talbot Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



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 and drink 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

