



The Talbot

Country House Hotel

Brunch

Served Monday – Saturday until 2pm

Talbot Rarebit 10.95

Jalapeño & Cheddar Bluebird Bakery sourdough, fried egg
V G, F, E, D, MU, SD / S 202 kcal

Smashed Avocado on Bluebird Bakery Sourdough 10.65

Heirloom tomato, vegan Feta, pickled shallot
VE, GFO G / CE, MU 323 kcal

Breakfast Burger 11.95

Sausage, bacon, black pudding crumb, fried egg, tomato relish
G, E, SD / S, D, CE, MU 685 kcal

Full English Breakfast 13.95

Sausage, bacon, black pudding, beans, hash browns, choice of eggs
G, E, D, SD 442 kcal

Sweetcorn Fritters 10.95

Salsa brava, vegan Feta, poached egg
V, GF E, D, SD / L, CE, MU 322 kcal

Pulled Ham Hock Benedict 11.95

Potato rösti, poached eggs, hollandaise sauce
GFO E, D / CE, MU 283 kcal

Eggs Royale 13.95

Smoked salmon, potato rösti, poached eggs, hollandaise sauce
GF E, D / CE, MU 449 kcal

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



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

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

Lunchtime 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

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

Ancient Grain Salad 14.95

Roasted vegetables, lemon vinaigrette, whipped ricotta V, VEO G, N, D, MU, SD / C, P, S, E, CE, SE 562 kcal

Tomato & Asparagus Salad 16.95

Toasted Bluebird Bakery olive bread taramasalata G, F 675 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

Sandwiches

Reuben Toasted Sandwich 9.95

Pastrami, Russian dressing, sauerkraut, gherkin, fries
GFO G, E, D, CE, SD, MU 986 kcal

Prawn Roll 12.95

Mayonnaise, soft herbs, roe, crisps
GFO G, C, F, S, E, D 871 kcal

Crispy Pork Ciabatta 12.95

Chipotle mayonnaise, black pudding crumb
GFO G, MU, SD 1198 kcal

Classic Sandwiches

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

Wiltshire Ham 7.50

Mustard mayonnaise
GFO G, E, D, MU, SD / L, CE 586 kcal

Egg Mayonnaise 6.50

Cress V, GFO G, E, D, MU, SD / L, CE 465 kcal

Kick Ass Cheddar 8.50

Tomato relish V, GFO G, D, MU / L, CE 826 kcal

Coronation Chicken 7.50

Baby gem lettuce GFO G, E, D, MU / L, CE 599 kcal



The Talbot

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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.

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.



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www.talbotmalton.co.uk

