

# THE TALBOT

BELBROUGHTON

Sunday 14th January

## Starters

<b>Tomato &amp; Basil Soup</b> , served with crusty bread <small>GFA, V</small>	£5
<b>Scottish Smoked Salmon</b> , potato & chive salad, pickled fennel & crisp capers <small>GF</small>	£6.5
<b>Glazed Clara Goats Cheese</b> with carrot spinach salad, toasted pine nuts and poached pear <small>(V) (GF)</small>	£7
<b>Sautéed Devilled Chicken Livers</b> , toasted sourdough bread served with dressed wild rocket	£5.5

## To Share

<b>Baked Camembert</b> , fruit chutney, roasted garlic served with ciabatta bread <small>GFA, V</small>	£12
<b>Rustic Bread Olives</b> , with balsamic vinegar and olive oil <small>V</small>	£5

## Mains

<b>Roast Sirloin of Aubrey Allen Beef</b> served with Yorkshire Pudding, roast, potatoes, carrots, parsnips & gravy <small>GFA</small>	£16
<b>Roast Leg of Aubrey Allen Lamb</b> served with sage and onion stuffing, roast potatoes, carrots, parsnips, & gravy <small>GFA</small>	£16
<b>Roast Breast of Chicken</b> - served with sage and onion stuffing, roast potatoes, carrots, parsnips, & gravy <small>GFA</small>	£15
<b>Roast Loin of Aubrey Allen Pork</b> served with sage and onion stuffing, roast potatoes, carrots, parsnips, crackling & gravy <small>GFA</small>	£12
<b>Pan Fried Fillet of Hake</b> - crushed potatoes with lemon & chive buttered tender stem broccoli, served with a white wine cream sauce <small>GFA</small>	£14.5
<b>Spaghetti Pomodoro Basilico</b> - Baby tomatoes cooked with white wine, shallots & garlic finished with white balsamic & fresh basil leaves <small>(V)</small>	£11
<b>Nut Roast</b> - wrapped in cabbage, creamed potatoes, roast parsnips, carrots served with vegetable gravy <small>(VT, VG, CN)</small>	£11.5

# THE TALBOT

BELBROUGHTON

Sunday 14th January

<b>Ice Cream from Churchfields</b> - Ask our team for the flavour of the day	<b>£5.5</b>
<b>White Peach Panna Cotta</b> - Steeped rhubarb jam & honeycomb (GF)	<b>£6</b>
<b>Whisky Oak Flapjack with Glenmorangie</b> - Blueberry Chantilly cream, Madagascan vanilla syrup (GF)	<b>£6</b>
<b>Dark Chocolate &amp; Orange Torte</b> - Chocolate Granola with blood orange sorbet	<b>£6</b>
<b>Cheese Board</b> - Includes Cornish Clara, Shropshire Blue, Barber Organic Cheddar, Brie de Meaux, fruit, chutney, celery and artisan crackers	<b>£9</b>

VT Vegetarian VG Vegan GF Gluten free GFA Gluten free available CN Contains nuts

For information regarding food allergens and intolerances, please speak to a member of the team about the ingredients in your meal when placing your order. Thank you.