

# THE TALBOT

BELBROUGHTON

Sunday 21st January

## Starters

**Tomato & Basil Soup**, served with crusty bread GFA, V **£5**

**Deep Fried Cubes of Spicy Salmon** - Garlic aioli, sweet marinated cucumber **£7**

**Glazed Clara Goats Cheese** with carrot spinach salad, toasted pine nuts and poached pear (v) (GF) **£7**

**Sautéed Devilled Chicken Livers** , toasted sourdough bread served with dressed wild rocket **£5.5**

## To Share

**Baked Camembert**, fruit chutney, roasted garlic served with ciabatta bread GFA, V **£12**

**Rustic Bread Olives**, with balsamic vinegar and olive oil V **£5**

## Mains

**Roast Sirloin of Aubrey Allen Beef** served with Yorkshire Pudding, roast, potatoes, carrots, parsnips & gravy GFA **£16**

**Roast Leg of Aubrey Allen Lamb** served with sage and onion stuffing, roast potatoes, carrots, parsnips, & gravy GFA **£16**

**Roast Breast of Chicken** - served with sage and onion stuffing, roast potatoes, carrots, parsnips, & gravy GFA **£15**

**Roast Loin of Aubrey Allen Pork** served with sage and onion stuffing, roast potatoes, carrots, parsnips, crackling & gravy GFA **£12**

**Pan Fried Fillet of Hake** - crushed potatoes with lemon & chive buttered tender stem broccoli, served with a white wine cream sauce GFA **£14.5**

**Spaghetti Pomodoro Basilico** - Baby tomatoes cooked with white wine, shallots & garlic finished with white balsamic & fresh basil leaves (V) **£11**

**Nut Roast** - wrapped in cabbage, creamed potatoes, roast parsnips, carrots served with vegetable gravy (VT, VG, CN) **£11.5**

## For Dessert

**Ice Cream from Churchfields** - Ask our team for the flavour of the day **£5.5**

**Sticky Toffee Pudding** - Rum butterscotch, vanilla ice cream **£6**

**Whisky Oak Flapjack with Glenmorangie** - Blueberry Chantilly cream, Madagascan vanilla syrup (GF) **£6**

**Ben's famous White Chocolate & Raspberry Tart** - Raspberry coulis, raspberry cell, lemon curd **£6**

**Cheese Board** - Includes Cornish Clara, Shropshire Blue, Barber Organic Cheddar, Brie de Meaux, fruit, chutney, celery and artisan crackers **£9**

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.