

THE TALBOT

BELBROUGHTON

Starters

Leek & Potato Soup, served with crusty bread GFA, (V) **£5**

Ham Hock & Vegetable Terrine, Apple Pickle, Ciabatta Croutes & Cress (GFA) **£7.25**

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

Smoked Haddock & Prawn Fishcakes, Samphire Tartar, Wilted Spinach, **£7.25**

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 Parmentier Potatoes, Tender Stem Broccoli, White Wine Cream Sauce **£17.50**

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

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

For Dessert

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

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

White Chocolate & Raspberry Tart, Raspberry Cell, Lemon Curd **£6**

Lemon Meringue Pie, Raspberry & Mint Compote, Blood Orange Sorbet **£6**

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