

THE TALBOT

BELBROUGHTON

DESSERTS

Sticky Toffee Pudding - Toffee sauce and vanilla ice cream £6

Selection of locally sourced Ice Cream (GF) £5

Apple, Fig & Cinnamon Crumble - Almond and walnut crumb, bay leaf custard (CN) £6

Double Chocolate Brownie - Chocolate sauce and vanilla ice cream £6

Lemon & Poppyseed Tart - Lemon curd, poppyseed meringue, vanilla mascarpone & candied lemon (CN) £7

White Chocolate Panna Cotta - Candied pistachio crumb, mulled fruits, pistachio snap (GFA) (CN) £7

Key Lime Cheesecake - Gingerbread base, pineapple rum and ginger beer compote £7

Cheese Board - Shropshire Blue, Barbers Vintage Cheddar, Dorstone Goats cheese (GFA) £9.5

AFTER DINNER DRINKS

Espresso Martini - Single shot of espresso, vodka, Kahlúa & sugar £6.5

B52 - A layered after dinner shot consisting of coffee liqueur, Irish cream & Cointreau £4.5

Godfather - Equal parts Disaronno & whiskey served over ice £6

The Talbot Old Fashioned - Bourbon whiskey, sour cherry purée, cherry brandy & orange bitters £6.5

HOT DRINKS, WHISKEYS & LIQUEURS

Baileys Latte

Espresso, Baileys Cream, frothy milk £5

Chocolate Orange

Hot chocolate, triple sec orange liqueur, cream £5

Liqueur Coffees

Baileys, Cointreau, Whiskey, Brandy, Tia Maria. Coffee topped with liqueur of your choice & floated double cream £5

Espresso £2

Filter Coffee £2.5

Americano £2.5

Cappuccino & Latte £2.8

Selection of Organic Herbal Teas £2.5

Twinings English Breakfast Tea £2

Whiskey, Amaretto, Brandy Sour £6

Monkey Shoulder Scotch £4.5

Jameson Triple Malt £4.5

Canadian Club 1858 £3.5

Baileys Irish Cream (50ml) £3.5

Disaronno Originale £3.5