

THE TALBOT

BELBROUGHTON

WHILE YOU WAIT

Board of mixed breads, Nocellara chilli & garlic olives dips and sea salt £7.5

STARTERS

Rosemary Garlic Camembert for two - Toasted ciabatta, red onion chutney (GFA) £12.50

Soup of the Day – Served with warm bread (V,GFA) £5.50

Garlic & Chilli Prawns – Focaccia bread £7.50

Lamb Koftas – Served on warm pitta & tzatziki £7

Crispy Calamari – Cajun aioli £7

Goats Cheese on Crostini – Red onion marmalade, balsamic, tomato & rocket (GFA) £6

FROM THE GRILL All our steaks are from Aubrey Allen, butcher to the Royal household. Served with oven dried tomato, rocket & onion salad & your choice of side.

Steak

10oz Ribeye (GFA) £24

8oz Sirloin (GFA) £22

Add Peppercorn or Blue Cheese Sauce

ADD A SIDE

Triple Cooked chips £3.00

Fries £3.00

Seasonal Vegetables (V) (GF) £3.00

Rocket & parmesan salad (V) (GF) £3.00

Mash Potato (V) (GF) £2.50

MAINS

Roast Chicken Supreme – Creamed potato, tenderstem broccoli, baby onion jus (GF) £14

Seafood Tagliatelle – King prawns, calamari, scallops & mussels served in a rich tomato sauce £18

Belbroughton Pale Ale Cod - The local's favourite chunky chips, pea purée, tartar sauce £13.5

Cheese & Bacon Beef Burger - Brioche bun, baby gem, tomato, gherkin, relish served with fries £13

Lashford Faggots – The same secret family recipe since 1939, served with creamed mashed potato & peas £10.5

Lashford Pork Sausages – The Chef's Sausage maker of choice established 1889, served with mashed potato & greens £12

Moules Mariniere – Served with rustic bread & fries £14

Fish Pie - Topped with cheese served with seasonal vegetables £12

Mediterranean Vegetable Tagliatelle – Tomato sauce & shaved parmesan (V) £12

V Vegetarian 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. **Please be advised that our kitchen uses nuts for certain dishes** and so please alert the chef when ordering Thank you.