

THE TALBOT

BELBROUGHTON

Sunday 12th May 2019

To nibble on

Bread Board to share, oil, balsamic & olives (V) £4.5

Starters

Soup of the Day, served with warm bread (GFA) (V) £5.5

Goats Cheese Salad, with sundried tomato salad £6

Salt & Pepper Crispy Calamari – Cajun aioli £7

Garlic & Chilli Prawns - Toasted focaccia £7.50

Creamy Roasted Cauliflower Tart - Served with salad (V) £6

Chicken Liver & Brandy Parfait – with a grilled ciabatta, & baby gem and cherry tomato salad £6

To Share

Baked Camembert to share, , roasted garlic served with ciabatta bread (GFA) (V) £12

Mains

Our roasts are served with homemade Yorkshire pudding, garlic & rosemary roast potatoes, honey & thyme roasted parsnips, mixed seasonal veg and topped with gravy (GFA) and a table side of cauliflower cheese

Roast Sirloin of Beef, £17

Lamb Shank in Red Wine & Rosemary, £16

Roast Chicken Supreme, £15.5

Poached Cod in tomato & garlic sauce sauteed new potatoes & seasonal greens £16.5

Braised Gammon Ham Hock - served with lyonnaise potatoes & buttered peas £15

Roasted Red Pepper, Sun Blushed Tomato & Feta Quiche – seasonal salad
& crushed new potatoes (V) £11

Creamy Roasted Cauliflower Tart - Served with salad (V) 11

Cannelloni, Ricotta and Spinach – served with a seasonal green salad & garlic ciabatta (V) £13

Steak & Kidney Pudding Pie, Triple cooked chips, seasonal greens & gravy £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.