

THE TALBOT

BELBROUGHTON

Sunday 14th April 2019

Starters

Bread Board to share, oil, balsamic & olives (V) £6.5

Rosemary Garlic Camembert for two - Toasted ciabatta, red onion chutney (GFA) £12.5

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

Scallops, chorizo and pea puree £9 (GF)

Devil Kidneys, served on brioche £7.95

Crispy Calamari, cajun mayo & pickled cucumber £6

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)

Roast Sirloin of Beef, £17

Roast Leg of Lamb, £16

Roast Chicken Supreme, £15.5

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

Vegetable Tagliatelle - Olives, sun dried tomatoes in a spicy tomato sauce (V) £12

Desserts

Apple & Blackberry Crumble, with custard £6

Lemon Posset, with raspberries & shortbread £6

Sticky Toffee Pudding, toffee sauce & vanilla ice cream £6

Homemade Orange & White Chocolate Brownie, served with vanilla ice cream £6

Cheese Board, grapes, celery & water biscuits (GFA) £9.5

Selection of locally sourced ice cream & Sorbet (GFA) £5.5

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.