

THE TALBOT

BELBROUGHTON

1 Course £15 - 2 Courses £20 - 3 Courses £25

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

Starters

Soup of the Day - served with warm bread (GFA) (V)

Coconut Coated Skewered Prawns - green salad & sweet chilli dip

Smoked Salmon Haddock & Mozzarella Fish Cake - sun dried tomato salad, lemon wedge & horseradish mayo

Salt & Pepper Calamari - with aioli and chargrilled lemon

Chicken Liver & Brandy Parfait - toasted bread & homemade chutney

Baked Camembert to share, roasted garlic served with ciabatta bread (GFA) (V) (For 2 people)

Mains

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

Roast Sirloin of Beef

Leg of Lamb

Roast Chicken Supreme

Five Bean Chilli -served with a seasonal salad & fries (V) (GFA)

Steak and Kidney Pudding - Triple chips, seasonal greens & gravy (GFA)

Cannelloni with Ricotta and Spinach – Served with a seasonal green salad & garlic (V)

Lasagne - with garlic bread and a fresh house salad £12.5

Tomato & Roasted Red pepper Quiche – Grilled baby gem salad & crushed new potatoes (V) (GF) £12

Desserts

Sticky Toffee Pudding - Smothered in toffee sauce with ice cream

Truffle Torte - With a gold shimmering profiterole

Chocolate Brownie - A warm buttery chocolate brownie served with vanilla ice cream

Lemon Panna Cotta Tart - Served with a quenelle of vanilla ice cream

Trio of ice cream (GF)

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.