

THE **TALBOT** INN



SUNDAY LUNCH

STARTERS

Seasonal Soup, Petit pain, Whipped Butter *Vg* 9

Haddock & Shrimp Smokie, Pancetta, Hens Eggs, Potato & Thyme cream 12

Foie Gras Parfait, Toasted Brioche, Pear William Chutney 12

Pavé of Halloumi, Green Herb Salad, Soused Red Onions *Gf* 9

MAINS

Salmon Fillet, Fennel Orange, Garlic Petit Pois, Dill Beurre Blanc *Gf* 23

Beetroot, Sweet Potato & Feta Crumble, Sautéed Greens, Rosemary & Garlic Potatoes, Parmesan Cream *Gf* 19

ROASTS

Beef Sirloin 27/Crackled Leg of Pork 25/Chicken Supreme 25

Roasted Cauliflower & Butternut Squash Wellington 19

All served with Roasties, Yorkshire Pudding, Vegetable Gratin, Maple Glazed Carrots, Buttered Greens & Chef's deliciously unctuous Gravy!

PUDDINGS

Dark Chocolate Brownie & Chocolate Ice cream, Chocolate fondue 9

English Orchard Fruits Crumble, Vanilla Ice Cream 9

Sticky Date & Fig pudding, Toffee sauce, Salted Caramel Ice Cream 9

Cinnamon Poached Pear, Ginger Ice Cream, Almond Tuille 9

Ice creams & Sorbets: 1 scoop 3.5/2 Scoops 5/3 Scoops 7

All our food is cooked to order and may contain trace elements. Please let us know of any allergies or dietary requirements and we will do our best to accommodate you.

