

Talbot's
Restaurant

SAMPLE DINNER MENU

July 2021

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TO START

Gin cured gravlax, parsley sour cream, pickled cucumber

Goats cheese bonbons, chilli jam

Homemade chicken liver parfait, onion marmalade

Yorkshire black pudding scotch egg béarnaise sauce

Pickled melon, feta and mint salad

Roast cherry tomatoes, baby beets, rocket and candied walnuts

MAINS

Solberge hall burger, cheese, bacon, dill pickle, chips

Onglet steak, fries, peppercorn sauce

Chargrilled chicken, roast Mediterranean vegetables, spinach and pesto

Confit pork, julienne vegetables, honey, orange and ginger reduction

Battered cod fillet, chips, mushy peas, homemade tartar sauce

Moroccan spiced mackerel, warm beetroot, potato and samphire salad

Gnocchi, roast pumpkin sauce, parmesan and herbs

Roast smoked haddock, champ, spinach, mustard butter sauce

Roast cauliflower, spinach and coconut curry, steamed rice

DESSERTS

Clotted cream cheesecake, summer berries

Chocolate tart, white chocolate ice cream

Orange posset, confit orange, shortbread

Lemon meringue, blackcurrant sorbet, lemon curd and blackcurrant fool

Raspberry clafoutis, clotted cream and marinated raspberries

Hazel nut nougat glace, roast peaches

Food Allergies & Intolerances - If you require information regarding the presence of allergens in any of our food, please ask your server who will be happy to provide this information for you

* Inclusive offers dishes will incur a £3 Supplement

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LIQUOR COFFEE

Highland Coffee (with Scotch whiskey)

Irish Coffee (with Irish whiskey)

Parisienne Coffee (with Brandy)

Bailey's Coffee

Italian Coffee (with Amaretto)

Seville Coffee (with Cointreau)

All liquor coffees at £6.50

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