

GRAZING / SHARING

Hog's in Blankets, burnt apple

Brie & Cranberry Arancini v

Orange Glazed Stuffing Balls, chestnut sprinkles vE

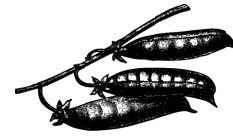
Marinated Olives, fire roasted peppers,
sun blushed tomatoes vE

Roasted Garlic & Truffle Houmous,
toasted flat bread vE

Crispy Whitebait, saffron mayonnaise

'Over the road' Bluebird Bakery Sourdough & Focaccia,
balsamic, Wharfe Valley rapeseed oil v

3 for £12 / £4.50 each



STARTERS

Seasonal Soup, crusty bread £6

Chicken Liver Parfait Cigar, olive soil, roasted clementine £8

Leek & Potato Hash, textures of cauliflower, 'Ewe Beauty'
Goat's Cheese, pickle shallot, candied pumpkin seeds v / vE £8

Paper Fried Mackerel, smoked mackerel bonbon,
beetroot, sourdough crisp, horseradish snow £9

Spiced Pork Cheek Croquette, burnt apple,
celeriac rémoulade, whiskey glaze £8

Taste of Yorkshire Sharing Platter, Yorkshire cured meats,
'Ewe Beauty' Goat's Cheese, chicken liver parfait,
spiced pork cheek croquette, Wharfe Valley rapeseed oil,
Pickles, Bluebird Bakery Sourdough & Focaccia £20



SEASONAL MAINS

Roast Breast of Chicken, crispy leg,
dauphinoise slice, pickled kohlrabi,
carrot, parsley split jus £16

Wild Mushroom & Sugar Snap Pappardelle,
thyme roasted hazelnuts, Yorkshire rapeseed,
confit egg yolk purée, 'veggie parmesan' v £15

Fillet of Cod, cauliflower purée, parmentier potato,
wild mushroom fricassee, lobster bisque,
blown wild rice £17

Treacle Glazed Braised Ox Cheek, smoked mash,
charred onion, kale, pickle shallot, beef jus £18

Fishcake, sugar snap & hazelnut fricassee,
caviar beurre blanc, skinny fries £18

Hanger Steak Frites, skinny fries,
Parmesan dressed leaves, Café de Paris butter £20

8oz Sirloin of Wateredge Farm Beef, confit tomato,
garlic crumb roasted bone marrow, thrice cooked chips,
peppercorn sauce or café de Paris butter £27



CLASSIC MAINS

Fish & Chips, beer battered
haddock fillet, thrice cooked chips,
mushy peas, tartare sauce, lemon £15

Chef's Pie of the Day,
mashed potatoes or thrice cooked chips,
buttered greens, gravy £15

The Talbot Burger, Wateredge Farm
beef, Coachman's Ale Cheddar,
smoked bacon, toasted brioche, tomato,
baby gem, relish, skinny fries £15



SIDES

Thrice Cooked Chips v/vE £4 **Skinny Fries** v/vE £4

Millionaire Fries truffle, Parmesan £5 **Onion Rings** v/vE £4

Smoked Mash v/vE £4 **House Salad** v/vE £4

Garlic Ciabatta v £4 *Add cheese to any side* v £1



Invisible Chips 2

0% fat, 100% hospitality

All proceeds from Invisible Chips go to Hospitality Action, who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in! For more information visit hospitalityaction.co.uk

**THE
TALBOT
MALTON**

V: Vegetarian vE: Vegan VAT charged at 5%

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

The Talbot Hotel is part of The Coaching Inn Group Ltd





LIGHT / HEALTHY

Classic Caesar Salad, croutons, bacon lardons, Parmesan shavings, anchovies, little gem, creamy dressing £15

Hot Smoked Salmon Salad, beetroot, orange, toasted hazelnuts £16

Roasted Winter Vegetable Salad, crumbled Blue Cheese, burnt apple, candied pumpkin seeds v £15



CREAM TEA / AFTERNOON TEA

Fruit Scone, homemade jam, Yorkshire clotted cream, tea or coffee v £7.50pp

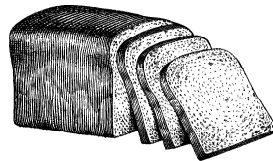
Yorkshire Ginger Parkin & Christmas Spiced Loaf, tea or coffee £8pp

Blue Bird Bakery Toasted Teacake, butter, spiced winter berry compote, tea or coffee v £7pp

Afternoon Tea is served between 2pm – 6pm (Pre-bookings only)

Festive Afternoon Tea, selection of sandwiches, fruit scones, homemade jam, clotted cream, parkin, chocolate orange mousse, mince pie, Yorkshire pudding profiterole with spiced winter berry, tea or coffee v £19.50pp

Tattinger Afternoon Tea, selection of sandwiches, fruit scones, homemade jam, clotted cream, parkin, chocolate orange mousse, mince pie, Yorkshire pudding profiterole with spiced winter berry, a glass of chilled Tattinger champagne, tea or coffee v £29pp



ARTISAN SANDWICHES

Skinny fries, celeriac rémoulade, dressed leaf

Melted Brie, Cranberry, Chicken & Smoked Bacon £10

Steak, Onion & Coachman's Cheddar, Dijon mayonnaise, ciabatta £10

Roasted Garlic & Truffle Houmous, olives, roasted red pepper on toasted ciabatta v £8

Smoked Salmon Bagel, capers, saffron mayonnaise £9

CLASSIC SANDWICHES

White or brown bloomer, celeriac rémoulade, dressed leaf

Ham & Olde York Cheddar, tomato relish £7

Roast Beef Horseradish, watercress £8

Truffle Egg Mayonnaise, micro greens v £8

Prawn & Marie Rose, baby gem £8



DESSERTS

Ginger Bread Parfait, ginger parkin, winter berry sorbet £6 v

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

Dark Chocolate Orange Mousse, yoghurt sorbet, milk powder crumb £7 v

Selection of Three Ice Cream, sorbet, brandy snap, berries £6 v

Three of Yorkshire's Finest Cheeses, Talbot spiced apple chutney, crackers £10

Christmas Pudding Sundae, Groovy Moo salted caramel & vanilla ice cream, toasted hazelnuts, chantilly cream £7 v

Yorkshire Pudding Profiteroles, choux pastries, chantilly cream, spiced winter berry compote, chocolate sauce £6 v

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