

GRAZING / SHARING

Yorkshire Onion Chutney & Goat's Cheese Tartlet, £5

Pork & Black Pudding Scotch Hen's Egg,
yorkshire rhubarb compote £6

Buffalo Cauliflower Wings, with ranch dip £5 **PB**

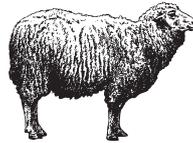
Beetroot Houmous, Grated Horseradish & Toasted Flat Bread £5 **PB**

Marinated Olive, Fire Roasted Red Peppers & Sun Blushed Tomatoes, £5 **PB**

Crispy Whitebait, wild garlic mayonnaise £5

'Over the Road' Bluebird Bakery Sourdough & Focaccia,
balsamic & wharfe valley rapeseed oil £5

Minted Lamb Kabab, curried yoghurt £6



SEASONAL MAINS

Roast Breast of Barn Reared Chicken & Lolly Pop, potato pave, pickle carrot, asparagus & charred spring onion, jus £17

Pan Fried Salmon, herb crushed new potatoes, minted peas,
hollandaise sauce, tarragon oil £19 **NAG**

Fish Cake, Broad Bean & Spinach Fricassee,
caviar, cider beurre blanc, skinny fries £18

Lamb Two Ways, champ mash, petit pois a la francaise, pickle radish, thyme split jus £24



LIGHT & HEALTHY

Dishes 800 Calories or less

Classic Caesar Salad,
gem lettuce, light dressing, anchovies, parmesan shavings, croutons £15

Sauteed New Potato, Asparagus, Pea & Broad Bean Salad,
spring salsa verde £15 **PB NAG**

Yorkshire Blue Cheese Mousse with an Apple & Hazelnut Dressed Spring Salad £16 **NAG**

Fat Chips £4 **Skinny Fries** £4

Millionaire Fries, truffle oil & parmesan £5

Sprouting Broccoli & Toasted Hazelnuts £4

Onion Rings £4 **V** **House Salad** £4 **V**

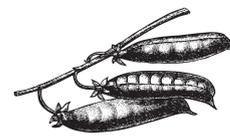


SIDES

Hospitality Action

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



STARTERS

Chef's Soup of the Season, bluebird bakery sourdough £6

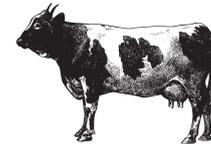
Panko Hen's Egg, Asparagus & Wild Garlic Mayonnaise,
watercress £8

Tomato, Filo Pastry, Basil & Hazelnut Pesto,
sweet pickle board beans, 'mozzarella' £8 **PB**

Smoked Salmon & Crab Salad Cigar,
dressed leaf and sour cream £9

Ham Hock & Chicken Terrine,
black pudding crumb, pea, mint, quail egg £8

Chicken Liver Parfait,
rhubarb, yorkshire gin jelly, golden almond
toasted brioche £8



CLASSIC MAINS

Fish & Chips,
beer battered haddock fillet, thrice cooked chips,
mushy peas, tartare sauce, lemon £16

The Talbot Burger,
wateredge farm beef, coachman's ale cheddar,
smoked bacon, toasted brioche, tomato, baby gem, relish,
skinny fries £16

Chef's Pie of the Day,
with thrice cooked fat chips or mashed potatoes,
season's best vegetables, jug of gravy £16

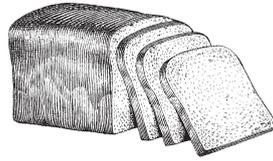


V: Vegetarian PB: Vegan NAG: No Added Gluten

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

The Talbot Inn is part of The Coaching Inn Group Ltd





ARTISAN SANDWICHES

Served with skinny fries, dressed leaves & slaw

Baked Goat's Cheese & Yorkshire Onion Chutney,

spring onion £9 v

Chicken & Bacon,

wild garlic mayonnaise & watercress £10

Smoked Salmon & Smashed Avocado Bagel,

sour cream £10

Tomato, "Mozzarella" & Basil Pesto,

lettuce £9 PB

Served until 6pm

CLASSIC SANDWICHES

*Served on multigrain or white bloomer,
with dressed leaves & slaw*

Picked Ham Hock,

apple, piccalilli £7

Prawn & Crab Mayonnaise,

sweet pickled broad beans, gem lettuce £8

Smashed Avocado & Beetroot Relish, £7 PB

Free Range Egg Mayonnaise,

watercress £7 v



CREAM TEA/ AFTERNOON TEA

Fruit Scone, homemade jam,

yorkshire clotted cream,

tea or coffee v £8

Yorkshire Ginger Parkin,

tea or coffee £8

Blue Bird Bakery Toasted

Teacake, butter, berry compote,

tea or coffee v £7

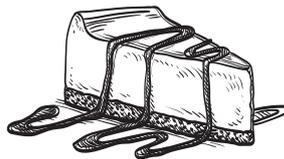
Afternoon Tea is served between 2pm – 6pm (Pre-bookings only)

Classic Afternoon Tea,

selection of finger sandwiches, sweet
treats, scone, jam, clotted cream, tea or
coffee £20

Tättinger Afternoon Tea,

afternoon tea perfectly complimented
with a glass of fizz topped with a fresh
strawberry £29



DESSERTS

Sticky Toffee Pudding,

toffee sauce, vanilla ice cream £6 v

'Dark Chocolate Millionaire',

micro-thai basil, passionfruit sorbet £7 v

White Chocolate & Yorkshire Rhubarb Trifle,

with custard £6 v

Lemon Cheesecake,

meringue and raspberry sorbet £6

Eton Mess,

berry compote, raspberry sorbet £6 PB

Three of Yorkshire's Finest Cheese,

rhubarb chutney, yorkshire gin jelly, celery, crackers £10 v

Yorkshire Pudding Sundae,

toffee sponge, vanilla & salted caramel ice cream, chantilly
cream, yorkshire tea syrup £7 v

Eton Mess Sundae

meringue kisses, berry sauce, vanilla & strawberry ice cream,
whipped cream £7 v / PB-ON REQUEST

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*We add a discretionary 10% service charge for food items. 100% of all gratuities go directly to our team
members.*

Please let your server know if you wish to remove this element.

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best companies



WORLD CLASS

TO WORK FOR

2021