



THE TALKHOUSE

SUNDAY MENU

STARTERS

- Crispy Duck Salad, Asian Slaw, Chili & Sticky Chinese Sauce 7/14
Salt & Pepper Squid with Sweet Chili Sauce 7
Charred Asparagus with Poached Egg 7 (V)
Homemade Soup with Garlic & Herb Croutons 5.5 (V)

ROASTS & MAINS

ALL OUR ROASTS ARE SERVED WITH ROAST POTATOES, GREENS,
HONEY GLAZED ROOT VEGETABLES, YORKSHIRE PUDDING
& OUR CHEFS FAMOUS GRAVY

- Topside of Beef 16
Roasted Half Chicken 15
Mushroom & Stilton Wellington 14.50 (V)

- Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartar Sauce 15
Asparagus, Pea & Spring Onion Salad with Toasted Pumpkin Seeds & Honey Mustard
Dressing 14 (V)

- Homemade Steak Burger, Brioche Bun, Bacon, Cheddar Cheese & Triple Cooked Chips 15.5

SIDES

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| Seasonal Vegetables 3.5 | Cauliflower Cheese 3.5 | Pigs in Blankets 3 |
| Sausage Meat Stuffing 4 | Roasted Potatoes 4 | Chips 4 |

DESSERTS

- Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 6
Chocolate Brownie, Fresh Berries & Vanilla Ice Cream 6
Eton Mess, Rectory Farm Strawberries, Whipped Cream, Meringue & Coulis 7
Poached Pear, Chocolate Sauce & Orange Sorbet 6