



THE TALKHOUSE

STANTON SAINT JOHN

STARTERS

- Spiced Pumpkin Soup with Toasted Pumpkin Seeds (GF) (DF) (V) 5.5
- Breaded Camembert with Toasted Bread & Cranberry Chutney (V) (GFA) 6.5
- Smoked Salmon with Caper Berries & Saffron Aioli (GF) (DFA) 7
- Turkey & Cranberry Scotch Egg, Black Pudding Crumb with Garlic Mayo 7.5
- Creamed Wild Mushroom on Toasted Brioche with Truffle Oil (V) (GFA) 6

MAINS

- Traditional Turkey with Duck Fat Potatoes, All The Trimmings & Red Wine Reduction (GF) (DF) 15.5
- Gnocchi & Blue Cheese Bake, Chilli & Rosemary Crumb with Winter Vegetables (V) 14.5
- Slow Cooked Blade of Beef, Horseradish Mash, Braised Red Cabbage & Beef Reduction (GF) 16.5
- Seafood Linguine, Tomato Bisque, Spring Onion, Chilli & Parmesan (GFA) (DF) 18.5
- 8oz Flat Iron Steak, Duck Fat Chips, Roasted Tomato & Garlic Butter Mushroom (DF) (GF) 17.5
- Add Peppercorn Sauce 1.50
- Goats Cheese, Poached Pear & Candied Walnut Salad with Garlic Croutons (GFA) (DF) (V) 14.5
- Homemade Pie of The Day, Creamed Leeks & Seasonal Vegetables 15.5
- Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartare Sauce (GFA) 15.5

BURGERS

- All Burgers Served in Brioche Bun with Lettuce, Onion, Dry slaw & Triple Cooked Chips
- Ground Steak, Bacon, Cheddar & Homemade Relish (GFA) 15.5
- TFC, Our Own Recipe Chicken Burger, Cheddar, Homemade Relish (GFA) 15.5
- Roasted Halloumi, Mushroom & Garlic Mayo (V) (GFA) 15.5

SIDES

- Chips 4.5 Mixed salad 4 Seasonal Veg 4.5 Duck Chips 7 Braised Red Cabbage 4.5
- Pigs in Blankets 5.5 Galic Buttered Brussel Sprouts 4.5

DESSERTS

- Chocolate Fondont, Salted Caramel Sauce with Vanilla Ice cream 9.5
- Sticky Toffee Pudding, Toffee Sauce with Salted Caramel Ice Cream 5.5
- Baileys Brulee with Vanilla Shortbread (GFA) 7
- Christmas Pudding with Brandy Cream 6.5
- Homemade Mince pie with Pouring Cream 4.5
- Cheese Board, Oxford Blue, Black Bomber, Red Onion Chutney & Celery 9.5