



# THE TALKHOUSE

## SUNDAY MENU

### STARTERS

- Homemade Soup Of The Day (V) 5.5  
Crispy Duck Salad, Asian Slaw & Sticky Chinese Sauce (DF) (GF) 6.5/13  
Marinated Olives (V) (GF) (GF) 3.5  
Halloumi Fries, Chilli Mayo (GF) (V) 6  
Garlic Bread (V) 4.5

### ROASTS & MAINS

ALL OUR ROASTS ARE SERVED WITH ROAST POTATOES, GREENS,  
HONEY GLAZED ROOT VEGETABLES, YORKSHIRE PUDDING  
& OUR CHEFS FAMOUS GRAVY  
(Gluten Free Roast Available)

- Topside of Beef 16.5  
12 Hours Braised Pork Belly 16  
1/2 Roasted Chicken 15  
Trio Roast: Beef, Pork & Chicken Breast 27.5  
Roasted Mushroom & Stilton Wellington (Vegetarian Gravy) 14.5

#### Enjoy Your Roast with Some Extras

- Cauliflower Cheese 4.5  
Pigs in Blankets 5.5  
Sausage Meat and Sage Stuffing 5.5  
Extra roast potatoes 4.5

- Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartare Sauce (GFA) (DFA) 15.5  
Gnocchi & Blue Cheese Bake, Seasonal Vegetables 14.5  
Ground Steak Burger, Brioche Bun, Lettuce, Red Onion, Relish, Chips (GFA) (DFA) 15.5

### SIDES

- Seasonal Vegetables 3.5  
Triple Cooked Chips 4.5

GF - Gluten Free    GFA - Gluten Free Alternative    DF - Dairy Free    DFA - Dairy Free Alternative    V - Vegetarian  
Vegan dishes available - Ask your server.

If you require information regarding the presence in any of our food or drink, please ask your server who will be happy to provide this information.  
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredient.