



THE TALKHOUSE

SUNDAY MENU

STARTERS

- Spiced Rectory Farm Pumpkin Soup, Toasted Pumpkin Seeds,
Garlic & Thyme Croutons 5.5 (V) (GFA) (DFA)
- Crispy Duck Salad, Asian Slaw, Sesame Seeds, Chilli & Sweet Cantonese Sauce (DF) 7/14
Marinated Olives, Hommus & Warm Bread (V) (GFA) 5.5
- Halloumi Fries with Chilli Mayo (GF) (V) 6
- Nachos, Mature Cheddar, Jalepeno, Guacamole, Sour Cream, Salsa (GF) 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)

Lamb Chump 20

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

Compliment Your Roast With a Side Of

- Cauliflower Cheese 4.5 (GF) Pigs in Blankets 5.5 (GF) Sausage Meat & Sage Stuffing 4.5
Extra Roast Potatoes 4.5 Seasonal Vegetables 3.5

Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartar Sauce (GFA) (DFA) 15.5

Roasted Squash, Feta & Beetroot Salad, Toasted Pumpkin Seeds & Rocket (DFA) (GF) 15.5

Ground Steak Burger, Brioche Bun, Lettuce, Red Onion, Relish & Chips (GFA) (DFA) 15.5

DESSERTS

Chocolate Fondant with Salted Caramel Sauce 9

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 5.5

Lemon Cheesecake with Cherry Compote (GFA) 7

Apple & Pear Crumble, Custard (GFA) 6.5

Cinnamon & Red Wine Poached Pear, Chocolate Sauce & Orange Sorbet (VE) (DF) (GF) 5.5

Mini Pudding & Coffee/Tea 6

Choose between Sticky Toffee Pudding, Apple and Pear Crumble or Poached Pear

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 any information regarding the ingredients or food preparation for any of our food or drink, please ask your server who will be happy to provide this information.