



THE TALKHOUSE

SUNDAY MENU STARTERS

Nachos, Red Onion Salsa, Guacamole, Jalapeño & Sour Cream 6 (V)
Pork & Black Pudding Scotch Egg, Pineapple & Chilli Salsa 6/13 (DF)
Cucumber & Tomato Gazpacho, Parmesan Crisp, Basil Oil 6 (DF) (GFA) (V)
Crispy Duck Salad, Asian Slaw, Sesame Seeds, Chilli & Sweet Cantonese Sauce 7.5/15 (DF)
Mini Salmon & Cod Fishcakes, Curried Aioli, Crispy Samphire 7.5/15 (DF)
Vegan Southern Fried Jack Fruit, Crispy Slaw, Chipotle Mayo 8.5 (VE)

ROASTS & MAINS

ALL OUR ROASTS ARE SERVED WITH ROAST POTATOES,
HONEY GLAZED ROOT CARROTS & PARSIPS, SEASONAL VEGETABLES,
FRESH HERB INFUSED YORKSHIRE PUDDING
& OUR CHEFS FAMOUS GRAVY

(Gluten Free Roast Available with Gluten Free Yorkshire Pudding & Gravy)

Lamb Chump 23
Topside of Beef 18.5
12 Hours Braised Pork Belly 19
Honey Glazed 1/2 Chicken 18
Duo Roast: Choose Between Beef, Pork Belly Or 1/2 Glazed Chicken 22.5
Trio Roast: Beef, Pork & Chicken Breast 27
Mini Roast: Beef, Pork or Chicken 12.5
Roasted Beetroot, Spinach & Goats Cheese Wellington (Vegetarian Gravy) 15
Vegan Mushroom & Leek Pie, Roasted New Potatoes, Beetroot Puree, Summer Vegetables 16 (VE)

Compliment Your Roast With a Side of

Cauliflower Cheese 4.5 (GF) Pigs in Blankets 5.5 (DF) Sausage Stuffing 5
Extra Roast Potatoes 4.5 (DF) (GF) Extra Seasonal Vegetables 3.5 (DFA)

Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartar Sauce 16 (GFA) (DFA)
In House Seasoned Steak Burger, Pretzel Bun, Lettuce, Dry slaw, Relish & Chips 16.5 (DFA)
Sea Bass, Rectory Farm Salad, New Potato, Rhubarb, Asparagus, Strawberry Dressing 20 (DF)(GF)
Caesar Salad, Gem Lettuce, Croutons, Parmesan, Caesar Dressing, Soft Boiled Egg 13.5 (GFA) (V)
Add Chicken & Bacon or Haloumi 3.5

GF - Gluten Free GFA - Gluten Free Alternative DF- Dairy Free DFA - Dairy Free Alternative V - Vegetarian VE-Vegan

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.