



THE TALKHOUSE

SUNDAY MENU

STARTERS

Nachos, Grilled Cheddar, Jalapeno, Tomato Salsa, Sour Cream & Guacamole 7/14
Grilled Lamb Kofta, Tzatziki, Fresh Tomato & Lime Salsa 7.5/15 (DFA)
Spring Pea & Wild Garlic Soup, Parmesan Crisp 7 (GF) (DFA)
Ham Hock and Mature Cheddar Croquette, Pea & Mint Puree 8
Crispy Duck Salad, Slaw, Chilli, Sesame Seeds & Cantonese Sauce 7.5/15 (DF)
Southern Fried Jack Fruit, Crispy Slaw & Pomegranate Salad 8 (VE)

ROASTS & MAINS

ALL OUR ROASTS ARE SERVED WITH ROAST POTATOES,
HONEY GLAZED ROOT CARROTS & PARNSIPS, 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 19
12 Hours Braised Pork Belly 18
Honey Glazed 1/2 Chicken 17
Duo Roast: Choose Between Beef, Pork Belly Or 1/2 Glazed Chicken 24
Trio Roast: Beef, Pork & Chicken Breast 28
Mini Roast: Beef, Pork or Chicken 10.5
Roasted Mushroom & Stilton Wellington (Vegetarian Gravy) 15

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 Extra Seasonal Vegetables 3.5

Beer Battered Haddock, Triple Cooked Chips, Buttered Peas & Tartar Sauce 15.5 (GFA) (DFA)
Crispy Haloumi & Pomegranate Salad, Slaw, Sweet Chilli & Honey Dressing 14.5 (GF) (DF) (V)
Ground Steak Burger, Pretzel Bun, Lettuce, Dry slaw, Relish & Chips (DFA) 16.5

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 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.