



THE TALKHOUSE

STANTON SAINT JOHN

STARTERS

Pea and Mint Soup, Garlic Croutons, Warm Ciabatta 7.5 (VGA) (DFA)

Nachos with Mature Cheddar, Red Onion Salsa, Guacamole, Jalepeños & Sour Cream 7.5/14 (V) (DFA)

Vegan Falafel, Crispy Slaw Salad, Chipotle Aioli 7.5/14 (DF) (VG)

Chilli, Lime and Coriander King Prawns 8.5 (DF)

Chicken and Sweetcorn Croquettes, Chilli Jam 8

ROASTS

SERVED WITH HERB ROASTED POTATOES, CARROTS, PARSNIPS,

SEASONAL VEGETABLES,

A FRESH HERB INFUSED YORKSHIRE PUDDING

& OUR CHEF'S FAMOUS GRAVY

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

Maple Glazed Horseshoe Gammon 18

English Orchard

Corner-Cut Topside of Beef 20.5

Windrush Meade, Cotswold Beef

12-Hour Braised Pork Belly 19.5

English Collicut Orchard Pork

Chicken Breast Supreme 19

Vegan Nut Roast (Red Wine Gravy) 17.5 (VG)(GF)(DF)

Duo Roast: Choose between Topside, Pork Belly, Gammon or Chicken 24.5

Trio Roast: Topside, Gammon & Chicken 29.5

Mini Roast: Half Portion Topside, Pork Belly, Gammon or Chicken 12.5

MAINS

Beer Battered Haddock, Triple-Cooked Chips, Buttered Peas & Tartar Sauce 9.5/17.5(GFA)(DFA)

In-House Seasoned Ground Steak Burger, Cheddar & House Relish 18 (DFA)

Vegan Burger, Sautéed Mushrooms, Dairy-Free Cheese, House Relish 16.5 (VG)(DF)

FOR THE TABLE

Cauliflower Cheese 5 (GF) Pigs in Blankets 6 (DF) Sausage Stuffing 5.5

Extra Roast Potatoes 5 (DF)(GF) Extra Seasonal Vegetables 5 (DFA)(GF)

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

A discretionary 12.5% service charge is added to each bill & shared fairly between all staff.

If you require any information regarding the ingredients/allergens or food preparation for any of our food or drink, please ask your server