

# The Talkhouse

Stanton Saint John



## NIBBLES

Garlic Salted Padron Peppers 4.00

Fresh Baked Bread, Whipped Beef Dripping Butter 5.50

Mixed Olives 3.00

Hand-Cut Tortilla Chips, Cheddar, Salsa, Guacamole, Sour Cream, Jalapeños 5.50

## STARTERS

Roasted Red Pepper Soup, Crème Fraîche, Garlic and Herb Croutons 7.00

Tomato & Red Onion Bruschetta, Ciabatta, Balsamic Glaze 6.50

Seared Scallops, Prosecco Thermidor, Peas, Shoestring Potatoes 13.00

Venison Carpaccio, Wilted Spinach, Raspberry Hoisin, Toasted Pine Nuts 9.00

Sweetcorn and Jalapeño Fritters, Cucumber Raita 7.50

## MAINS

Seabass, Jersey Royal Potatoes, Mange Tout, Beetroot Purée, Dressed Leaf Salad 20.50

Harissa Grilled Chicken Breast, Lime and Coriander Rice, Peas, Pita Bread, Slaw 17.50

Courgette and Aubergine Ratatouille, Crisped Polenta 15.00

Waterperry Farm Rump Steak, Crewey's Jenga Chips, Garlic Mushrooms, Crisp Salad 25.00

Add Peppercorn Sauce, Garlic Butter, or Harissa and Herb Sauce +2.00

Pride Battered Haddock, Triple-Cooked Chips, Minted Peas, Tartar Sauce 9.50/17.50

House Ground Steak Burger, Mature Cheddar, Burger Sauce, Salad, Chips or Fries 18.00

Add BBQ Pulled Pork or Bacon +2.00

Upgrade to Loaded Fries +4.00      Add Cheese to Chips or Fries +1.50

Vegan Burger, Sautéed Mushrooms, Burger Sauce, Salad, Chips or Fries 16.50

## SIDES

Triple-Cooked Chip or Fries 5.00

Add Cheese +1.50

Buttered Greens 4.50

Pulled Pork Loaded Fries 9.00

Mint & Mustard Jersey Potatoes 5.50

Mixed Leaf Salad 3.50

We would like to give a special mention to all of the amazing local suppliers we use



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.