

BRUNCH

Served Monday – Saturday until 2pm,
Sunday until 11.45am

Eggs Benedict £10.95

Poached hen's eggs, smoked bacon,
hollandaise, toasted English muffin
G, E, D 591 Kcal

Eggs Royale £13.50

Poached hen's eggs, smoked salmon,
hollandaise, toasted English muffin
GF ON REQUEST G, E, D, F, S 485 Kcal

Talbot Breakfast £12.95

Sausage, bacon, egg, black pudding,
beans, mushroom, tomato G, D, E 673 Kcal

French Toast £9.50

Bacon, maple syrup G, D, E 451 Kcal

Smashed Avocado £10.50

Poached hen's eggs, sriracha,
toasted sourdough
V G, E 444 Kcal

Porridge £5.95

Mixed berry compote, wildflower honey
V, **VE ON REQUEST** G, N 506 Kcal

Bacon & Hen's Egg Bun £6.45

Brioche **GF ON REQUEST** G, D, E 409 Kcal

SANDWICHES

ARTISAN

Served with a dressed green salad,
coleslaw and french fries

Fish Finger Bap £12.45

Tartare sauce, rocket G, F, S, E, D, MU, SD 775 Kcal

Roast Sandwich of the Day £13.95

ASK FOR ALLERGEN & CALORIES

B. L. T £10.45

Roasted onion bread G, S, E, D, MU 753 Kcal

Brie & Fig Relish Ciabatta £11.95

V G, S, E, D, MU 1121 Kcal

CLASSIC

Served on white or wholemeal bloomer
with dressed house salad **GF ON REQUEST**

Tuna Mayonnaise £9.45

Sweetcorn, red onion G, F, E, D, MU 478 Kcal

Egg Mayonnaise £8.95

Watercress G, S, E, D, MU, SD 528 Kcal

Ham, Tomato & Dijon Mustard £9.45

G, S, E, D, SD 615 Kcal

Avocado & Sunblushed Tomato £9.95

G, S, MU 663 Kcal

SUNDAY MENU

SMALL PLATES

Korean Barbecue Glazed Pork Belly £9.95

Charred corn, pickled cucumber,
fermented chilli sauce **GF** S, SE, SD 478 Kcal

Popcorn Prawn Bao Bun £8.95

Kimchi slaw, pickled ginger,
toasted nori mayonnaise, sesame seeds
G, C, MO, F, S, D, CE, SE 395 Kcal

Shiitake Mushroom Bao Bun £8.45

Kimchi slaw, pickled ginger,
toasted nori mayonnaise, sesame seeds
VE G, S, SE 596 Kcal

Butternut Squash & Feta Bruschetta £8.95

Confit garlic sourdough, sage oil, pistachio crumb
V, GF ON REQUEST G, N, D, SE, CE 405 Kcal

Parsnip Bhajis £8.95

Parsnip emulsion, korma yoghurt,
toasted almond, coriander cress
V, GF N, CE, D, E, MU 458 Kcal

Kedgeree Risotto £8.45

Tea-stained quail's egg, chip shop curry sauce
GF E, F, CE, SD 547 Kcal

EVERYDAY STAPLES

Pie of the Day £18.45

Seasonal greens, chips or mash, stock gravy
ASK FOR ALLERGEN & CALORIES

Beer Battered Haddock & Chips £18.95

Mushy peas or garden peas, tartare sauce
GF F, E, MU, SD 955 Kcal
Add Chip Shop Curry Sauce £2.45 CE, SD 294 Kcal

The Talbot Bacon

Double Cheese Burger £18.95

Two 4oz beef patties, Cheddar, streaky bacon, gem lettuce,
tomato, gherkins, coleslaw, french fries G, D, CE 1248 Kcal

Onion Bhaji Burger £16.95

Coconut & mint raita, pickled green chilli, Asian slaw,
french fries **VE, GF ON REQUEST** G, S, MU, SD 803 Kcal

Cumberland Sausage Wheel £18.95

Mashed potato, seasonal greens,
beer & onion gravy G, D, SD 1018 Kcal

SUNDAY BEST

Striploin of Beef £24.95

Dripping potatoes, roasted root vegetables,
red cabbage, stock gravy, Yorkshire pudding
G, D, E 909 Kcal

Smoked Gammon £19.95

Dripping potatoes, roasted root vegetables,
red cabbage, stock gravy, Yorkshire pudding
G, D, E 840 Kcal

Chef's Roast of the Day POA

Dripping potatoes, roasted root vegetables,
red cabbage, stock gravy, Yorkshire pudding
ASK FOR ALLERGEN & CALORIES

Chef's Nut Roast £17.95

Truffle roasted potatoes, roasted root vegetables,
red cabbage, stock gravy, Yorkshire pudding
ASK FOR ALLERGEN & CALORIES

LIGHT & HEALTHY

Matcha Poached Salmon Salad £22.95

Avocado, crispy vermicelli rice noodles,
soy & ginger dressing
F, G, SD, S, SE 749 Kcal

Beetroot Barley Risotto £16.95

Yellison goat's cheese,
pickled beets, walnut crumb
V, VE ON REQUEST
G, N, D, CE, SD 640 Kcal

Caesar Salad £14.95

Parma ham crisp, croutons
G, F, E, D, MU, SD 664 Kcal

Add grilled chicken breast £3.95 190 Kcal

SIDES

Side Salad £4.95

VE, GF MU, SD 140 Kcal

Seasonal Greens £4.95

V, VE ON REQUEST, GF D 125 Kcal

Garlic Ciabatta £4.95

V G, D, N, SD 449 Kcal

DESSERTS

Powell Orange & Olive Oil Sponge £8.95

Hot Talisker syrup, blood orange sorbet,
candied orange **VE** G, S, SD 645 Kcal

Stem Ginger Crème Brûlée £8.95

Lebkuchen, poached pear sorbet
V G, N, E, D, SD 686 Kcal

Sticky Toffee Pudding £8.95

Butterscotch sauce, clotted cream ice cream
V, GF E, D 1044 Kcal

Tiramisu Sundae £8.95

Espresso ice cream, ladies fingers,
Tia Maria mascarpone, shaved chocolate
V, GF ON REQUEST G, S, E, D 798 Kcal

Baked New York Cheesecake £9.95

Honeycomb, Tequila Rose strawberries
V G, E, D, SD 535 Kcal

Affogato £6.45

V, GF D, SD 355 Kcal



Hospitality Action Invisible Chips £2
0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action,
who offer help and support to people in Hospitality in
times of crisis. Thanks for chipping in! Scan this code
for more information or visit hospitalityaction.org.uk

"One cannot think well, love well, sleep well, if one has not dined well."

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

Join us on your birthday for lunch or dinner and get your main and dessert absolutely free.

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Thomas and his team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal.

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



PART OF THE COACHING INN GROUP LTD

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