



THE TALBOT INN

&

1776

Mapplewell

BEST OF BOTH MENU



TO START

HOMEMADE SEASONAL SOUP £5

Served with a warm artisan bread roll (GF*)

BAKED GARLIC & CHIVE BUTTON MUSHROOMS £6

Cooked in a cream sauce topped with a chive and parmesan gratin (GF*)

BREADED BRIE £6

With a date and tomato puree, walnuts, maple crispy bacon and rocket leaves

HOMEMADE SCOTCH EGG £6.50

With a bloody mary ketchup and celeriac remoulade

CLASSIC PRAWN COCKTAIL £6.50

With lettuce, cucumber, tomato and a Marie Rose dressing and buttered bread (GF*)

THE MAIN EVENT

STEAK AND NAILMAKER ALE PIE £13

Topped with shortcrust pastry and served with a choice of potatoes and buttered vegetables, garden peas or mushy peas

NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK £12

With homemade chips, mushy peas and homemade tartare sauce

10oz SIRLOIN STEAK OR 8oz FILLET STEAK £20/£24

Cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and a leaf garnish (GF*)

10oz GAMMON STEAK £11

Served with homemade chips, beer battered onion rings, garden peas and a choice of egg or pineapple or both (GF*)

MAC 'N' CHEESE £10

With a parmesan gratin and melted brie

TRADITIONAL HUNTERS CHICKEN BREAST £12

Wrapped in smoked bacon and topped with bbq sauce and cheddar cheese served with chips and salad (GF*)

MIRIN & SOY MARINATED SALMON FILLET £15

With crunchy fried Asian vegetables and saffron infused rice

LOCALLY SOURCED 16oz RED WINE BRAISED BEEF £15

With a rich gravy, creamy mashed potatoes and buttered vegetables

HOMEMADE BUTTERNUT SQUASH, SWEET POTATO & COCONUT CURRY £12

Dressed with coriander and served with rice (GF*)

6oz LOCALLY SOURCED CHEESEBURGER £9.50

On a brioche bun with chips, onion rings, a homemade tomato relish and salad garnish
Add any of the following toppings
Chorizo £2 Maple bacon £1.50
Stilton £1



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SIDES

HOMEMADE CHIPS	£3
BEER BATTERED ONION RINGS	£3
SEASONAL VEGETABLES	£3
FRESH MIXED SALAD	£2.50
GARLIC BREAD	£3
STEAK SAUCE	£2.50
SWEET POTATO FRIES	£3

HOT DRINKS

YORKSHIRE TEA / SELECTION OF HERBAL TEAS	£2
CAFETIÈRE OF GROUND COFFEE FOR ONE/TWO	£2/£4
AMERICANO	£2.20
CAFFÈ LATTE OR CAPPUCCINO	£2.50

HOMEMADE DESSERTS

£5.95

WARM DOUBLE CHOCOLATE BROWNIE

With a fudge sauce and
vanilla ice cream (GF)

PECAN AND MAPLE SYRUP BLONDIE

With a maple toffee sauce
and vanilla ice cream (GF*)

STICKY TOFFEE PUDDING

With a butterscotch sauce and
a choice of ice cream, cream
or Crème Anglaise

RASPBERRY, LEMON CURD AND VANILLA CHEESE CAKE

With a choice of vanilla ice
cream or pouring cream

CHEESE AND BISCUITS £7.95

With honey toasted walnuts, celery, a homemade chutney
and selection of biscuits

TRADITIONAL SUNDAY ROASTS

ONLY AVAILABLE ON SUNDAYS 12 - 8PM



TO START

YORKSHIRE PUDDINGS £4.50

With a caramelised onion gravy

THE MAIN EVENT

SIRLOIN OF BEEF £10.50
(served pink or cooked through)

PORK LOIN £9

**SLOW ROASTED
SHOULDER OF LAMB** £12

ROAST OF THE DAY £9

All Sunday roasts are served with Yorkshire pudding,
roasted and mashed potatoes and buttered seasonal vegetables