

TO START...

Seasonal Soup **£6**

Chef's homemade seasonal soup served with a warm artisan bread roll (GF*)

Baked Queenie Scallops **£10.25**

With Gruyere cheese and a herb crust

Whipped Goats Cheese **£8.25**

With salt baked beets and watercress pesto

Homemade Crab Cakes **£8.75**

Served with a chilli, spring onion and soy dipping sauce and a citrus salad

Potted Pork **£7.50**

With a crackling salad, cider jelly and sage butter

THE MAIN EVENT...

8oz Yorkshire Lamb Rump **£26**

With a lamb jus, braised leeks, whipped goats cheese curd, hot pot potatoes. Served pink or cooked through

Plate of Pork **£23**

With sticky pork cheek, roasted loin, confit shoulder, cider jelly, creamy mashed potatoes and hispi cabbage

Barnsley Sticky Beef **£21.50**

With beer braised shallots, dripping carrots, kale and Boulanger potatoes

Feta & Spinach Filo Parcel **£16**

With a spiced yogurt dressing, salted beets and roasted seeds

Roast Cod Loin **£28**

On a mussel, spinach and samphire chowder

Pan Fried Chicken Supreme **£17**

With a white wine and wild mushroom sauce, bubble and squeak croquette and buttered kale

PUB CLASSICS...

Haddock & Chips **£15.50**

Nailmaker beer battered fresh fillet of haddock with homemade chips, mushy peas and homemade tartare sauce

Steak & Nailmaker Ale Pie **£16.50**

Our homemade steak and ale pie with short crust pastry served with seasonal vegetables or mushy peas and a choice of potato

FROM THE GRILL...

Steaks cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and mixed salad leaf garnish

8oz Fillet Steak **£28**

10oz Ribeye Steak **£23.50**

12oz Rump Steak **£21.50**

18oz Chateaubriand For Two **£60**

12oz Barnsley Chop **£23.50**

with slow roast vine tomatoes, beer braised shallots

SIDES & EXTRAS...

Homemade Chips **£3**

Beer Battered Onion Rings **£3**

Seasonal Vegetables **£3**

Fresh Mixed Salad **£3**

Garlic Bread **£3**

Steak Sauce **£3**

Sweet Potato Fries **£3**

TO FINISH...



Warm Chocolate Brownie £6.50

With white chocolate sauce and salted caramel popcorn

Steamed Treacle Sponge £6.50

With a choice of cream, ice cream or crème anglaise

Rhubarb Crumble Tart £6.50

With a rhubarb gel, a compote and a homemade crème anglaise

Salted Caramel Panna Cotta £6.50

With a caramel sauce and a nut praline

Cheesecake of the Day £6.50

Please ask our staff for todays flavour with a choice of vanilla ice cream or pouring cream

Cheese & Biscuits £8.50

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

COFFEES...



Espresso £2.50

Americano £3

Latte £3

Cappuccino £3

(all coffees above are also available as decaffeinated)

Yorkshire Tea £3

Pukka Herbal Tea £2.50

Hot Chocolate with fresh cream £3

Irish Coffee £6.50

Baileys Coffee £6.50

Liqueur Coffee £6.50

Weights are approximate before cooking
(GF*) by request can be modified to Gluten Free
Please ask our staff should you require information on food allergens

100% of gratuities received go directly to our hard working staff

The Talbot Inn, Towngate, Mapplewell, S75 6AS

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