

## TO START...

<b>Seasonal Soup</b>	<b>£6</b>	<b>Pan Fried Pigeon</b>	<b>£7.50</b>
Chef's homemade seasonal soup served with a warm artisan bread roll (GF*)		Blue cheese risotto, beetroot and pomegranate	
<b>Crispy Whitebait</b>	<b>£7.50</b>	<b>Nailmaker Clout Rarebit</b>	<b>£7</b>
Homemade tartare sauce and charred lemon		With sauteed woodland mushrooms	
<b>Crab &amp; Chorizo Spring Roll</b>	<b>£8</b>		
Avocado, chilli and sweetcorn			

## THE MAIN EVENT...

<b>Braised Sticky Beef</b>	<b>£20</b>	<b>Pan Roast Mallard</b>	<b>£20</b>
Creamy mashed potatoes, crispy kale, honey roasted parsnips and a rich beef jus		Braised red cabbage, honey mustard pears and game chips	
<b>Roast Hake</b>	<b>£18</b>	<b>Roast Pork Loin</b>	<b>£20</b>
Textures of squash, roasted salsify and pickled mushrooms		Braised cheek, honey roasted parsnips and carrots, apple and cider chutney and potato fondant	
<b>Highland Venison</b>	<b>£24</b>	<b>Stilton Risotto</b>	<b>£15</b>
Honey swede puree, mushroom, sprout, chestnut and pancetta fricassee and a game jus		Honey walnuts, beetroot and chickory	

## PUB CLASSICS...

<b>Haddock &amp; Chips</b>	<b>£15.50</b>
Nailmaker beer battered fresh fillet of haddock with homemade chips, mushy peas and homemade tartare sauce	
<b>Steak &amp; Nailmaker Ale Pie</b>	<b>£16.50</b>
Our homemade steak and ale pie with short crust pastry served with seasonal vegetables or mushy peas and a choice of potato	

## FROM THE CHARGRILL...

Steaks cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips and mixed salad leaf garnish. All steaks are 28 day aged.

<b>8oz Fillet Steak</b>	<b>£33</b>
<b>10oz Ribeye Steak</b>	<b>£27</b>
<b>12oz Rump Steak</b>	<b>£22</b>

Add marinated king prawn skewer to surf & turf your steak **£3**

See todays board for todays sharing steak

## SIDES & EXTRAS...

<b>Homemade Chips</b>	<b>£3.50</b>	<b>Fresh Mixed Salad</b>	<b>£3.50</b>
<b>Beer Battered Onion Rings</b>	<b>£3.50</b>	<b>Steak Sauce</b>	<b>£3.50</b>
<b>Seasonal Vegetables</b>	<b>£3.50</b>	<b>Sweet Potato Fries</b>	<b>£4</b>

## TO FINISH...



### DESSERTS £6.50

#### **Warm Chocolate Brownie**

Mint choc chip ice cream or pouring cream

#### **Rum & Pineapple Upside Down Sponge**

Rum caramel and coconut sorbet or custard

#### **Treacle & Orange Tart**

With clotted cream

#### **Toasted Marshmallow, Passionfruit, Mango & Pistachio**

#### **Baked Cheesecake**

Ask a member of staff for todays flavour

### **Cheese & Biscuits £9.50**

Truffled Brie, vintage Red Leicester, vintage Cheddar and Stilton cheese, honey toasted walnuts, celery, a homemade chutney and selection of biscuits

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### DESSERT COCKTAILS £6-£8

Please see todays specials board

## COFFEES...



**Espresso £3**

**Americano £3**

**Latte £3**

**Cappuccino £3**

(all coffees above are also available as decaffeinated)

**Yorkshire Tea £3**

**Hot Chocolate with fresh cream £4**

**Irish Coffee £6.50**

**Baileys Coffee £6.50**

**Liqueur Coffee £6.50**

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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 as we cannot guarantee any of our dishes are 100% allergen free

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

The Talbot Inn, Towngate, Mapplewell, S75 6AS

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[www.thetalbotmapplewell.co.uk](http://www.thetalbotmapplewell.co.uk)



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