

SUNDAY LUNCH MENU

1776
Mapplewell

TO START

Soup of the Day gourmet bread roll and butter (GF*)

Yorkshire Puddings with an onion gravy

Nailmaker Clout Rarebit with sauteed woodland mushrooms

Crispy Whitebait homemade tartare sauce and charred lemon

Pan Fried Pigeon Breast blue cheese risotto, beetroot and pomegranate

MAIN COURSES

Sunday Roast

A choice of either roast sirloin of beef served pink or cooked through, turkey breast, honey roasted gammon or roast pork loin, all served with Yorkshire pudding, roasted and mashed potatoes and seasonal vegetables (GF*)

Steak & Nailmaker Ale Pie our homemade steak and ale pie with short crust pastry served with a choice of potatoes, fresh vegetables or garden/mushy peas

Beer Battered Haddock & Chips mushy or garden peas and tartare sauce

Stilton Risotto honey walnuts, beetroot and chickory

Braised Sticky Beef creamy mashed potatoes, crispy kale, honey roasted parsnips and a rich beef jus

Roast Hake textures of squash, roasted salsify and pickled mushrooms

PLEASE LOOK AT OUR SPECIALS BOARD FOR TODAYS SPECIALS

TO FINISH

Warm Chocolate Brownie with 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 and pistachio

Baked Cheesecake ask member of staff for todays flavour

Selection of Cheese & Biscuits with honey roasted walnuts, celery and a homemade chutney (+£3 supplement)

TWO COURSES £20
THREE COURSES £25

(GF*) By request can be modified to Gluten Free. Please speak to our staff should you require information regarding food allergies as we can't guarantee all of our foods are allergen free.

The Talbot Inn, Towngate, Mapplewell, S75 6AS 01226 385629 www.thetalbotmapplewell.co.uk   

DRINKS MENU

DRAUGHT

Peroni 5.1%

Coors 4%

Madri 4.6%

Cask Ales 3.2% - 5%
please ask staff for today's selection

Stones Bitter 3.7%

Aspall Cyder 4.5%

Rattler Strawberry & Lime 4%

Craft ales 4.3% - 7%
please ask for today's choices

BOTTLED BEERS & CIDERS

Budweiser 4.8%

Holsten Pils 5%

Rekordlig Cider 4%
Strawberry and Lime / Wild Berrie /
Mango and Raspberry

**Low alcohol Peroni / Rekordlig
Strawberry & Lime** 0.0%

VODKA

Smirnoff Vodka 37.5%

Grey Goose 40%

RUMS

Kraken 40%

**Captain Morgan's
Spiced Rum** 35%

Bacardi Raspberry 32%

Bacardi 37.5%

Dr Hudu 40%
Caribu Coconut / Six Spice Hex /
Black Spiced Cherry /
Golden Spiced Pineapple

WINES

All wines are served in measurements of 125ml, 175ml, 250ml or by the bottle

WHITE

Pinot Grigio 12%

Chardonnay 12.5%

Sauvignon Blanc 12.5%

ROSÉ

White Zinfandel 10.5%

Pinot Grigio Blush 12%

RED

Shiraz 13.5%

Merlot 13%

Malbec 12.5%

PROSECCO

75cl Bottle 11%

200ml Single Serve 10.5%

COCKTAILS

Pornstar Martini

Passoä, vanilla vodka, sugar syrup,
passion fruit juice, shot of Prosecco

Aperol Spritz

Aperol, Prosecco and soda

PLEASE ASK FOR TODAY'S ADDITIONAL CHOICES

GINS

Gordon's Gin 37.5%

PREMIUM GINS

Watertons Reserve

Rose and Raspberry 37.5% -
Dandelion and Burdock 37.5% -
Rhubarb 40% - Dry Old Tom 40%

Watertons Explorations

Blood Orange 37.5% - Tropical 37.5% -
Rhubarb and Ginger 37.5% -
Red Berry Blush 37.5%

Brockman's Gin 40%

Hendricks 41.4%

WHISKEYS

Jamesons 40%

Jack Daniel's 40%

Glenfiddich 40%

Glenmorangie 40%

Famous Grouse 40%

Bell's 40%

BRANDY & PORT

Martell or Courvoisier 40%

Cockburn's Ruby Port 19%