



THE TALBOT INN

&

1776

Mapplewell

BEST OF BOTH MENU



TO START

HOMEMADE SEASONAL SOUP £5

Served with a warm artisan bread roll (GF*)

INDIVIDUAL CAMEMBERT £6

Studded with garlic and rosemary served with crudities and toasted bread

CRISPY PORK BELLY PIECES £6.50

With a thyme and apple sauce

CLASSIC PRAWN COCKTAIL £6.50

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

PAN FRIED PIGEON BREAST £6.50

With poached pear, bacon lardons, black pudding and a balsamic dressing

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*)

SLOW BRAISED BEEF £15

With a red wine gravy, creamy mashed potatoes and roasted root vegetables

CHICKEN, BACON AND MUSHROOM FRESH PAPPARDELLE PASTA £13

In a creamy wholegrain mustard and white wine sauce

PAN FRIED SALMON FILLET £15

With a herb cream sauce, sautéed potatoes, roasted tomatoes and green beans

VEGETARIAN CHILLI £12

With chick peas, mixed beans and pimentos with scented jasmine rice

POTATO GNOCCHI £11

With wild mushroom and spinach in a pesto cream sauce

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)

STICKY TOFFEE PUDDING

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

INDIVIDUAL RUM AND RAISIN PUDDING

With a caramel sauce and a
choice of pouring cream, vanilla
ice cream or crème anglaise

CHEESECAKE OF THE DAY

(please ask our staff for todays
flavour) with a choice of vanilla
ice cream or pouring cream

SELECTION OF ICE CREAMS

(please ask our staff for todays
flavours)

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