

TO START...

Seasonal Soup	£5	Hazelnut Crusted Goat's Cheese	£6.50
Chef's homemade seasonal soup served with a warm artisan bread roll (GF*)		With a blackberry compote and dressed rocket leaves	
Panko Crab Bon Bons	£7.50	Creamy Wild Mushrooms	£6.50
With a saffron aioli and a pickled sesame salad		On toasted sourdough with garlic, truffle oil and parmesan (GF*)	
Garlic & Coriander Prawns	£7.50	Ham Hock Terrine	£6
With a lemon aioli and red onion salad		with a port and apple chutney and balsamic shallots	

THE MAIN EVENT...

Honey & Garlic Chicken	£14	Slow Cooked Beef Short Ribs	£16
On a bed of coriander rice and a dressed cucumber salad (GF*)		With a gremolata served with crushed garlic potatoes and tenderstem broccoli (GF*)	
Fresh Catch of the Day		Pan-fried Duck Breast	£17
Our waiting on staff will inform you of the details. Price will vary.		With a blackberry sauce with a creamy mashed potatoes and buttered mangetout (GF*)	
Rich & Creamy Wild Mushroom Stroganoff	£13	Grilled Pork Chop	£14
With crispy shallots, rice, sour cream and crusty bread (GF*)		With a sage and apple butter, black pudding sautéed potatoes and buttered seasonal vegetables (GF*)	

PUB CLASSICS...

Haddock & Chips	£14
Nailmaker beer battered fresh fillet of haddock with homemade chips, mushy peas and homemade tartare sauce	
Steak & Nailmaker Ale Pie	£15
Our homemade steak and ale pie with short crust pastry served with seasonal vegetables or mushy peas and a choice of potato	
Sun-dried Tomato & Pesto Tagliatelle (GF*)	£11

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	£26
10oz Sirloin Steak	£23
10oz Ribeye Steak	£22
12oz Rump Steak	£20
Chateaubriand Tenderloin For Two	£55
18oz of succulent fillet steak cooked to your liking, served with roast cherry vine tomatoes, grilled mushrooms, onion rings, homemade chips, rocket leaf garnish and a choice of steak sauce	

SIDES & EXTRAS...

Homemade Chips	£3	Garlic Bread	£3
Beer Battered Onion Rings	£3	Steak Sauce	£2.50
Seasonal Vegetables	£3	Sweet Potato Fries	£3
Fresh Mixed Salad	£2.50		

TO FINISH...

Warm Double Chocolate Brownie	£6
With a fudge sauce and vanilla ice cream (GF*)	
Hazelnut, Chocolate & Caramel Tart	£6
With a hazelnut brittle, salted caramel sauce and vanilla ice cream	
White Chocolate & Raspberry Blondie	£6
With a raspberry coulis and white chocolate sauce	
Homemade Rhubarb Trifle	£6
With rhubarb jelly, cream and candied pistachios	
Cheesecake of the Day	£6
Please ask our staff for todays flavour with a choice of vanilla ice cream or pouring cream	
Cheese & Biscuits	£8
With honey toasted walnuts, celery, a homemade chutney and selection of biscuits	

COFFEES...

Cafetiere	£2
Espresso	£2.50
Americano	£3
Latte	£3
Cappuccino	£3
(all coffees above are also available as decaffeinated)	
Yorkshire Tea	£2
Pukka Herbal Tea	£2
Mint or Lemon & Ginger	
Hot Chocolate with fresh cream	£3
Irish Coffee	£6
Baileys Coffee	£6
Liqueur Coffee	£6

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

01226 385629
www.thetalbotmapplewell.co.uk



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Mapplewell

WINE LIST...

WHITE	175ml	250ml	Bottle
Primi Soli Pinot Grigio	£4.70	£5.60	£16.50
Italian, 12%. Dry, crisp and fruity with a hint of lemon			
Polero Chardonnay	£4.70	£5.60	£16.50
Chile, 13%. Medium bodied, intense, tropical, appley			
Turtle Bay Sauvignon Blanc	£5.50	£6.40	£20
New Zealand, 12.5%. Fresh and vibrant with passion fruit, gooseberry and a hint of melon			
Penfolds Autumn Riesling	-	-	£28
South Australia, 12%. Pale straw colour with flavours of floral and Turkish delight			
ROSÉ			
Ocean Bay Zinfandel	£4.70	£5.60	£16.50
California, 10.5%. Light bodied, raspberries, redcurrants, peach			
Primi Soli Pinot Grigio Blush	£4.70	£5.60	£16.50
Italian, 12%			
RED			
Polero Indomita Merlo	£4.70	£5.60	£16.50
Chile, 13%. Medium bodied, plummy, red berry, velvety			
Inkosi Shiraz	£4.70	£5.60	£16.50
South Africa, 14%. Dark cherry colour with aromas of plum and smoky black pepper			
La Grupa Malbec	£5.50	£6.40	£20
Argentina, 13%. An upfront ripe red fruit nose with sweet spice hints that lead into a voluminous structure of cherries and plum			
Monte Lagares Rioja	-	-	£24
Spanish, 13.5%. Deep red coloured, rich flavour with a charming bouquet of black fruits a hint of liquorice			
Villa Belvedere Amarone	-	-	£30
Italy, 15%. Full bodied, concentrated, rich, complex, plums, blackberries, raisins			
SPARKLING & CHAMPAGNE			
		200ml	Bottle
Prosecco		£5.60	£20
Italy, 10.5%. Sparkling, fruity, flowery, citrus, soft			
Moet Chandon Imperial Brut			£45
France, 12%. Full bodied, mineral, white flowers, brioche			
Veuve Clicquot Brut			£55
France, 12%. Bright, fruity, cheesecake biscuit base, mouth filling			