

## TO START...

### Seasonal Soup **£5**

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

### Pan Seared King Scallops **£10.50**

With a sweet chorizo salsa, tomato oil and fresh parsley

### Chicken Liver Pâté **£7**

With an apple and walnut chutney and toasted sourdough (GF\*)

### Baked Camembert **£6**

With garlic and rosemary croutons and a cranberry and nut crumble  
**Sharer £8.50**

### Buffalo Mozzarella Bruschetta **£6.50**

With garlic toasted sourdough topped with a tomato relish, buffalo mozzarella and basil oil (GF\*)

## THE MAIN EVENT...

### Pan Fried Fresh Fillet of Stone Bass **£15**

With a romesco sauce, crushed new potatoes and tender stem broccoli (GF)

### Pan Fried Chicken Supreme **£13**

On a bed of mushroom and tarragon risotto garnished with Parmesan shavings (GF)

### Red Wine Pulled Beef Brisket Orzo Pasta **£15**

In a rich tomato ragu

### Paprika Roast Pork Tenderloin **£14**

With a tomato and chorizo sauce, sweet potato mash and buttered greens

### Yorkshire Lamb Casserole **£22**

With a lemon and parsley cous cous topped with creme fraiche

### Chickpea & Lentil Stew **£??**

With Moroccan spices, lentils, chickpeas, sweet potatoes and warm crusty bread

## 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

### Tomato & Mozzarella Orzo Pasta Bake **£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**

### Beer Battered Onion Rings **£3**

### Seasonal Vegetables **£3**

### Fresh Mixed Salad **£2.50**

### Garlic Bread **£3**

### Steak Sauce **£3**

### Sweet Potato Fries **£3**

## TO FINISH...

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<b>Warm Double Chocolate Brownie</b>	<b>£6</b>
With a fudge sauce and vanilla ice cream (GF*)	
<b>Homemade Gingerbread Cake</b>	<b>£6</b>
With a bourbon caramel sauce and candied ginger pieces	
<b>Spiced Apple &amp; Peacan Crumble</b>	<b>£6</b>
With creme anglaise	
<b>Cheesecake of the Day</b>	<b>£6</b>
Please ask our staff for todays flavour with a choice of vanilla ice cream or pouring cream	
<b>Classic Lemon Tart</b>	<b>£6</b>
In buttery shortcrust pastry with candied lemon and a Berry compote	
<b>Cheese &amp; Biscuits</b>	<b>£8</b>
With honey toasted walnuts, celery, a homemade chutney and selection of biscuits	

## COFFEES...

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<b>Espresso</b>	<b>£2.50</b>
<b>Americano</b>	<b>£3</b>
<b>Latte</b>	<b>£3</b>
<b>Cappuccino</b>	<b>£3</b>
(all coffees above are also available as decaffeinated)	
<b>Yorkshire Tea</b>	<b>£2</b>
<b>Pukka Herbal Tea</b>	<b>£2</b>
<b>Hot Chocolate with fresh cream</b>	<b>£3</b>
<b>Irish Coffee</b>	<b>£6</b>
<b>Baileys Coffee</b>	<b>£6</b>
<b>Liqueur Coffee</b>	<b>£6</b>

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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

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

The Talbot Inn, Towngate, Mapplewell, S75 6AS

**01226 385629**  
**www.thetalbotmapplewell.co.uk**



1776  
Mapplewell

## WINE LIST...

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