Nduja \& Pancetta Arancini V<br>Cherry tomato \& chilli dried herbs, crispy capers. 8.95

Heritage Tomatoes V/GFA
Whipped herb goats cheese,
walnut pesto \& croutons 8.95

## Seasonal Soup VE/GFA

Ardingly artisan bread 6.50

Smoked Mackerel Rillette GFA
Fennel \& horseradish slaw,
beetroot, crisp breads. 8.95

## Haddock \& Chips CF

Rustic chunky chips, peas,
tartare \& charred lemon 17.95

Sirloin Steak CF
10oz rustic chunky chips, blistered vine tomatoes \& flat mushroom. 29.95

- add garlic butter / peppercom sauce 2

Curry Roasted Cod Fillet CFA
Saag aloo, kachumber salad, mini naan \&r raita dressing. 22.00

Artisan Breads to Share $V$
Olive oil \& balsamic, rustic
tomato chutney \& aioli 7.50
Baked Camembert to Share V/GFA
Local artisan breads, topped with honey, pinenuts, rosemary, plum E onion chutney. 14.95

Olives \& Houmous to Share $V$
Marinated olives, warmed flat bread, served with extra virgin olive oil. 7.50

Chicken Wings CF
Rocket salad, celery sticks choose from Buffalo sauce / spicy Korean BBQ / Hot Sauce 9.50

## Main Conrse

Chunky Cottage Pie GF
Chunky beef ragu, topped with
champ potato. Rich red wine jus, spring greens. 17.50

Pancetta Risotto CF
Risotto, crispy pancetta, sauteed mushroom, charred Tenderstem \& finished with truffle oil. 18.00 - vegetarian option available.

## Asian Fishcake

Haddock, salmon \& prawn panko coated fishcake. Spiced noodle E shoestring vegetables. 18.00

Courgette \& Chickpea Fritter VE
Coconut yoghurt, coriander, dressed with cardamon \& lemon. 9.00

## Salt \& Pepper Calamari CF

Fresh rocket, spring onion salad
\& chilli mayo. 8.95

## Garlic Pizza Bread VE

Fresh rolled dough, topped with sea salt \& rosemary 7.50 - Add cheese-2.50

Mushroom \& Onion Ravioli V
Toasted pinenuts, roasted garlic \& sage butter. 9.00

## Gnocchi VE

Potato gnocchi, rustic tomato sauce, sundried tomatoes, roasted peppers, garlic mushroom. 16.95

Lamb shank
Moroccan spices, lentil ragout, lemon $\&$ herb couscous. 22.00

Rigatoni \& Blue Cheese $V$
Rigatoni Pasta, white wine \& gorgonzola sauce, topped with pistachio \& herb crust. 16.00

## Confit Duck Leg CF

Slow cooked with a sour cherry sauce, celeriac \& potato gratin, charred Tenderstem. 18.50

## Stone Baked Pizza

Create your own pizza. Toppings 1.5 each
Pepperoni, mushrooms, gammon, anchovies, blue cheese, spiced chicken, sweet onion chutney, red onion, shaved parmesan or chorizo.

## The Nduja One

Tomato, mozzarella, nduja sausage, chorizo, red onion, fresh chilli. 14.95

## Margherita $V$

Tomato \& mozzarella, mixed herbs. 11.95

Gluten Free or Dairy Free?
Cluten free bases available - 1.00
Dairy free (VE) cheese available upon request.

## Our Famous Talbot Burgers

All topped with crisp baby gem, tomato \& red onion. Served with rustic chunky fries \& homemade slaw. Gluten free buns - Extra 1 // Dairy free cheese available upon request.

The Serious Talbot Burger
Jack cheese, crispy smoked bacon, Talbot smoky burger sauce. 16.95
Beyond Vegan Burger VE
Aioli, sliced avocado,
tomato \& vegan sheese. 16.50

Tandoori Chicken Burger
Marinated in yoghurt, raita sauce, topped with onion bhaji. 16.95

Pork Patty
Fennel \&y pork burger, roasted apple, bourbon BBQ sauce. 16.95

On The Side
Mixed Salad GF/V
Rocket \& Parmesan GF
Seasonal Vegetables GF/V
Seasoned skinny fries GF/VE
4.00
4.00
4.50
4.95
4.95
4.95

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## The Talbot Cuckifield

## Our Lunch Menus

## Sanduiches

## New York Deli

Pastrami, Emmental, dill relish, tomato \& gem lettuce 9.95

Tuna Melt
Toasted sourdough, spring onions, topped with melted cheddar. 9.95

## Smashed Avocado VE

Chilli, lime, coriander Er roasted tomatoes, on Ardingly Donker bread. 9.50

Roast Beef \& Horseradish
Fresh peppery rocket, horseradish mayonnaise 9.00

## Sussex Cheddar V

Mature cheddar, rustic tomato chutney. 9.00

## Croque Monsieur

Classic toasted ham \& gruyere cheese with bechamel sauce, served on white bread. 9.95

- Add fried egg 1.50

Fish Goujon
Homemade fish finger sandwich, tartare, crisp gem lettuce. 9.50

## Why not Add...

Add a small portion of skinny fries with your sandwiches

## Light Courses \& Platters

## Talbot Ploughman's CFA

Honey roasted gammon, Sussex cheddar, served with artisan breads. Pickles, chutney \& salad. 16.95

- Vegetarian option available


## Roasted Gammon CF

Honey roasted gammon, fresh grilled pineapple, fried egg, peas \& rustic chunky fries. 17.95

## Asian Fishcake

Haddock, salmon \& prawn panko fishcake. Asian spiced noodles, shoestring vegetables. 18.00

## Salad Bowls

Add: Halloumi $\vee 4.00$ / Grilled Chicken Breast 5.95 / Masala Spiced Salmon Fillet 6.50
Avocado VE 3.50

## Caesar Salad GFA

Cos lettuce, Caesar dressing, anchovies, bacon \& croutons 11.50

- Vegetarian option available


## Couscous Salad VE

Lemon couscous, tomatoes, cucumber, red onion, coriander, mixed leaf, pomegranate, yoghurt $\mathcal{E}$ mint dressing. 11.50


[^0]:    All our produce is cooked fresh in the kitchen using local suppliers. Please let a member of the team know if you have any allergens or dietary requirements, Our chefs cook each meal to order allowing us to cater for most allergens.

