

# The Talbot

## CUCKFIELD

### SUNDAY MENU



## Sharing

**Whole Baked Camembert to Share** **v** £15.95  
Honey, Walnuts, Artisan Breads, Bread Sticks, Onion Marmalade

**Mediterranean Plate to Share** £19.50  
Parma Ham, Falafel, Garlic Prawns, Olives, Hummus, Marinated Feta, Tomato Bruschetta, Rocket & Parmesan

**Why not ADD**  
**A Bottle of Italian Pinot Grigio or Spanish Rioja** £19.50

## Starters & Small Plates

**\* Choose 3 for £26.50**

**Salt & Pepper Squid\*** **gf** £9.25  
Chilli Mayonnaise, Rocket, Spring Onion, Fresh Chilli

**Homemade Soup\*** **vg gfa** £7.50  
Homemade Bread

**Homemade Artisan Breads\*** **v** £7.95  
Olive Oil & Balsamic, Aioli, Tapenade

**Gambas al Ajillo** **gfa** £11.50  
Large Shrimp, White Wine, Garlic, Olive Oil, Lemon, Focaccia Breads

**Garden Vegetable Frittata\*** **vg gf** £9.00  
Baked with Peas, Courgettes, Spinach, Frisee Salad, Aioli

**Med Bruschetta\*** **vg gfa** £9.50  
Sourdough, Grilled Peppers, Pickled Red Onion, Bocconcini, Pesto

## Classic Main Course

**Haddock & Chips** **gf** £18.95  
Gluten Free Beer Battered Fresh Haddock, Peas, Lemon & Tartare Sauce

**Baked Aubergine** **vg** £17.50  
Stuffed with Tomatoes, Cous Cous & Vegan Feta, Tenderstem

**Lamb Tagine** £19.00  
Moroccan Spiced Lamb, Lemon & Herb Cous Cous, Flatbread, Toasted Almonds

**Talbot Classic Burger** **gfa** £18.00  
Loaded with Jack Cheese, Crispy Smoked Bacon, Smokey Burger Sauce, Slaw & Chunky Chips

## Talbot Sunday Lunch

**All served with Crispy Roast Potatoes, Seasonal Greens, Honey Roasted Carrot & Parsnip, Sweet & Sour Red Cabbage, Yorkshire Pudding, Rich Gravy**

**Roasted Topside of English Beef** £21.95

**Roast Chicken Breast, Lemon, Thyme & Garlic** £20.95

**Slow Roasted Pork Belly & Crackling** £21.95

**Pie of the Week** £19.50

**Talbot Trio** £27.00  
Roast Beef, Chicken & Pork Belly, Stuffing Balls, Pigs in Blankets

**Squash, Sweet Potato & Walnut Wellington** **vg** £19.50

## Family Lunch

£92.50

**Choose Any 4 Main Courses from the Sunday Lunch Menu (excluding the trio) Plus 1 each of our Sunday Sides**

## Sunday Sides

**Cauliflower Cheese** £5.95

**Pork & Herb Stuffing Balls (6)** £5.95

**Chipolata Pigs in Blankets (4)** £5.95

## Lighter Lunch

**Caesar Salad** £13.50  
Baby Gems, Caesar Dressing, Pancetta, Croutons, Grated Parmesan, Anchovies

**Beetroot & Falafel Salad** **vg** £15.50  
Roasted Heritage Beetroot, Falafel, Mixed Leaves, Cucumber, Pickled Red Onion, Herb Dressing

**ADD Grilled Chicken** £6.00

**ADD Grilled Haloumi** £4.50

**ADD Smashed Avocado** £4.50

If you have any Allergies or Intolerances, then please speak to one of the Talbot Team.

Our dishes are prepared and cooked in an open kitchen where allergenic ingredients are stored and handled. Whilst we take all care and attention to control the allergens in the dishes we serve, we cannot guarantee that the dishes are 100% allergen free.

**v Vegetarian** **vg Vegan** **gf Gluten Free** **gfa Gluten Free Available**

Cross contamination may occur in our fryers.

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### WINE LIST

## Whites

175ml 250ml Btl

**Cette Nuit Sauvignon Blanc** £6.95 £8.95 £26.50  
France  
Crunchy / Citrus / Fresh

**Bella Modella Figlia  
Trebiano Pinot Grigio 2024** £7.25 £9.25 £27.00  
Puglia, Italy  
Citrus / Crisp / Floral Notes

**De Bortoli Estate  
Chardonnay** £7.50 £9.50 £27.50  
Australia  
Ripe Peach / Creamy / Subtle Oak

**Picpoul de Pinet Les  
Terrasses de la mer** £8.50 £10.95 £31.00  
France  
Mineral / Citrus / Stone Fruit

**Ontanon White Rioja** £8.95 £11.75 £34.50  
Spain  
Toasty Brioche / Tropical Fruit / Mellow

**Taringi Sauvignon Blanc** £9.75 £11.95 £35.50  
New Zealand  
Gooseberries / Dry / Mouth Watering

**El Camaron Albarino** £37.50  
Italy  
Pineapple & Passion Fruit / Floral Nose / Crisp

**Macon Villages Crochette** £42.00  
Burgundy, France  
Lime / Green Apple / Butterscotch

**Sancerre la Guiberte** £54.00  
Loire, France  
Apple / Melon / Citrus

## Rose

175ml 250ml Btl

**Cette Nuit Grenache Rose** £6.95 £8.95 £26.50  
France  
Summer Fruits / Spicy Hints / Crisp

**Belfiore Pinot Grigio Blush** £7.25 £9.25 £27.00  
Italy  
Dry / Fruity / Vibrant

**Masfleurey Cuvee  
Provence Rose** £9.75 £11.95 £35.50  
France  
Dry / Peach / Citrus

## Reds

175ml 250ml Btl

**Cette Nuit Merlot** £6.95 £8.95 £26.50  
France  
Vibrant / Red Fruit / Mellow

**Patterson's Reserve Shiraz** £7.25 £9.25 £27.00  
Australia  
Bold / Jammy / Ripe

**Manzanos Rioja** £7.95 £9.75 £29.50  
Spain  
Violet / Vanilla / Black Fruit

**False Bay Bush  
Vine Pinotage** £8.25 £9.95 £29.50  
South Africa  
Savoury Dark Fruits / Blackcurrant / Cocoa & Barbecued Meat

**Calusari Pinot Noir** £8.50 £10.95 £31.00  
Viile Timisului Romania  
Wild Strawberry / Black Cherry / Sweet Cinnamon

**La Tronchita Malbec** £9.75 £11.95 £35.50  
Argentina  
Rich / Plummy / Juicy

**Cote du Rhone Galetiere** £37.00  
France  
Black Fruit / Plum / Leather

**Coonawarra Cabernet Sauvignon** £45.00  
Australia  
Dark Fruits / Vanilla / Tobacco

**Saint Emillion Private Reserve S&S** £48.00  
Bordeaux, France  
Prune / Raspberry / Leather

## Sparkling

200ml Btl

**Prosecco Spumante Il Caggio** £9.95 £33.00  
Venezie Italy  
Light / Fruity / Lively

**Prosecco Spumante Cielo Rose** £34.50  
Italy  
Elegant / Fragrant / Strawberry

**Rathfinny Classic Cuvee** £57.00  
Sussex

**Nyetimber Classic Cuvee** £67.00  
Sussex  
Citrus / Brioche / Vanilla

**Joseph Perrier Cuvee Royale** £72.50  
Champagne  
Clean / Soft / Fruity

**Joseph Perrier Cuvee Royale Rose** £89.00  
Champagne  
Fresh / Delicate / Red Fruits

125ml glass available upon request