THE TALBOT
CUCKFIELD
Autumn & Winter

SMALL PLATES

Soup of the Day £7.95
Served with Warm Breads (vg, gfa)

Chestnut & Wild Mushrooms £8.95
Sauteed with Garlic & Creme Fraiche, Served with Toasted Sourdough (v, gfa)

Salt & Pepper Squid £9.50
Chilli Mayonnaise, Rocket, Spring Onion, Fresh Chilli (gf)

Gambas al Ajillo £12.50
8 King Prawns, Garlic & Chilli Oil, Fresh Parsley, Toasted Sourdough (gfa)

Marinated Olives & Feta £5.95
Chilli Oil (v, gf)

Moules Mariniere £10.50
Mussels cooked in white wine and butter with. garlic, shallots and parsley. Served with toasted Sourdough

Potted Ham Hock £8.95
Pickled Vegetables, Piccalilli Sauce & Breads (gfa)

Artisan Breads £5.95
Toasted Breads Served with Olive Oil, Balsamic and Aioli (vg)

SHARING PLATES

Charcuterie Board £16.50
Parma Ham, Chorizo, Salami, Saucisson, Olives & Feta, Cornichons, Toasted Sourdough, Balsamic & Olive Oil, Salted Butter (gfa)

Baked Camembert £15.95
Perfect for Sharing. Oven Baked Camembert with Hot Honey, Walnuts, Toasted Breads (v, gfa)

MAIN COURSE

Red Wine & Venison Sausages £17.95
Served with a Mixed Bean and Tomato Cassoulet and Tenderstem (vga - vegan sausages available)

Homemade Pie £19.95
Please ask for Today's Pie Selection. With Potatoes & Seasonal Vegetables

Fish & Chips £19.50
Beer Battered Haddock, Chips, Peas, Tartare Sauce & Lemon (gf)

Line Caught Catch of the Day POA
Sourced through a local fishmonger. Ask a member of staff for more details

Rib Eye Steak £29.95
10oz Rib Steak, Chips, Grilled Tomatoes & Mushroom, Watercress (gf)

Herb Crusted Roast Chicken £18.95
Served with Veloute Sauce, Crushed New Potatoes and Seasonal Greens

Roasted Aubergine Parmigiana £16.50
Served with a Rocket Salad and Basil Oil (vg)

Jerked Pork £19.50
Boneless Pork Shoulder Chop marinated in Jerk Seasoning with a Tamarind Glaze, Rice 'n' Peas, Grilled Pineapple Slaw (gf)

(v) - Vegetarian (vg) - Vegan (vga) - Vegan Available
(gf) - Gluten Free (gfa) - Gluten Free Available

If you have any Allergies or Intolerances, then please speak to one of the Talbot Team
Our dishes are prepared and cooked to 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.

Cross contamination may occur in our fryers

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BURGERS

Served in a Toasted Seeded Bun with Slaw and Chunky Fries
Gluten Free Buns Available

The Talbot Burger £18.95
Loaded with Jack Cheese, Crispy Bacon, Burger Sauce, Pickle, Salad

Jerk Halloumi Burger £18.25
Marinated Halloumi, Pineapple, Banana Ketchup, Tomato, Lettuce (v)

Cajun Chicken Burger £18.95
Seasoned Chicken Fillet, Chipotle Salsa, Chilli Cheese, Baby Gem, Tomato

Beyond Burger £18.95
Vegan Burger, Vegan Cheddar, Garlic Mayo, Lettuce, Tomato (vg)

PIZZAS

Gluten Free Bases and Dairy Free Cheese Available

Margherita Pizza £14.50
The Classic with a sprinkle of Mixed Herbs (v, vga, gfa)

Talbot Spicy One £15.95
Chorizo, Jalapenos, Chilli, Hot Honey (gfa)

Why not Create you Own, £1.75 per topping - Pepperoni, Chorizo, Mushrooms, Bacon, Olives, Peppers, Onion, Gammon, Jerk Chicken

DESERTS

White Chocolate & Autumn Berry Bread and Butter Pudding £9.50
With Custard or Vanilla Ice Cream (v)

Brownie Tiramisu £8.50
A twist on a. classic - Coffee Soaked Brownie layered with Sweet Vanilla Marscapone Cream (v)

Ice Creams £2.50 Per Scoop
Choose from Vanilla, Salted Caramel, Chunky Chocolate or Lemon Sorbet (v, gf, vga)

Baked Banoffee Cheesecake £8.50
Gingernut Base, Salted Caramel and Banana (gf, v)

Apple & Pear Granola Crumble £9.00
With Custard or Vanilla Ice Cream (v)

Sticky Toffee Pudding £8.50
Caramel Ice Cream, Toffee Sauce (v, vga)

Cheeseboard £11.00
Cheddar, Brie and Blue with Artisan Biscuits, Breads, Chutney, Grapes & Celery (v, gfa)

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