THE TALBOT
CUCKFIELD
Sunday

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 (vg)

SUNDAY LUNCH

Roasted Chicken Breast £20.95
Lemon, Thyme & Garlic

Topside of British Beef £22.50

Slow roasted Pork Belly £22.50
Crackling, Apple Sauce

Squash & Mushroom Wellington £19.95
(v, vg without Yokshire Pudding)

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

Today's Homemade Pie £19.50
Please ask for Today's Pie Selection. With Potatoes & Seasonal Vegetables

Lamb Shoulder £24.00
Braised in Red Wine, Fresh Herbs and Garlic, Pressed and Rolled into Beautiful discs

All served with Yorkshire, Roast Potatoes, Roast Carrot & Parsnip,
Seasonal Greens, Red Cabbage, Rich Gravy

SUNDAY SIDES

Chipolata Pigs in Blankets £5.95

Herb Stuffing Balls £5.95

Cauliflower Cheese (v) £5.95

One of Each Sunday Side £14.95

SUNDAY SPECIAL

Lunch for 2 £49.99
Any 2 Sunday Roast (excluding the Talbot Trio), 1 Side, 2 Drinks (selected Beers & Wines)

Lunch for 4 £99.99
Any 4 Sunday Roast (excluding the Talbot Trio), 2 Sides, 4 Drinks (selected Beers & Wines)

(v) - Vegetarian (vg) - Vegan
(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

THE TALBOT
CUCKFIELD
Sunday

MAIN COURSE

Fish & Chips £18.95
Beer Battered Haddock, Chips, Peas, Tartare Sauce & Lemon (gf)

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

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

Jerked Pork £19.95
Boneless Pork Shoulder Chop marinated in Jerk Seasoning with a Tamarind Glaze, Rice 'n' Peas, Grilled Pineapple Slaw (gf)

DESSERTS

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 £9.00
Caramel Ice Cream, Toffee Sauce (v, vga)

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

COFFEE & TEA

Cappucino £3.50

Selection of Teas From £2.50

Flat White £3.25

Caffe Latte £3.50

Americano £3.25

Liqueur Coffee £9.00

(v) - Vegetarian (vg) - Vegan
(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