

The Talbot Cuckfield

Sunday 10th March
Food served
12:00pm–6:00pm

Mothers Day Menu

Sunday 10th March

2 Courses 32.50 / 3 Courses 38.00

Children dine from 16.50

Table available for 2.5 hours

Sittings: 12:00pm // 12:30pm - 2:30pm // 3:00pm - 5:00pm // 5:30pm

Deposit of £5 per guest is required for all bookings*

To Start

Heritage Tomatoes V/GFA

Whipped herb goats cheese,
walnut pesto & croutons

Seasonal Soup VE/GFA

Ardingly artisan bread

Baked Camembert for Two V/GFA

Local artisan breads, topped
honey, pinenuts, rosemary, plum
& onion chutney.

Smoked Mackerel Rilette GFA

Fennel & horseradish slaw,
beetroot, crisp breads.

Mushroom & Onion Ravioli V

Toasted pinenuts, roasted garlic
& sage butter.

Salt & Pepper Calamari GF

Fresh rocket, spring onion salad
& chilli mayo.

Queen Scallops (£3.00 Supplement)

Pea puree, black pudding, pancetta & port sauce.

Sunday Roast

Served with roasted potatoes, seasonal greens, roasted honey carrot & parsnip, Yorkshire pudding & rich gravy.

Squash, Sweet Potato & Walnut Wellington VE

Roast Lemon, Garlic & Thyme Chicken Breast

Classic Roasted Topside of Beef

Slow Roast Pork Belly & Crackling

Guinness & Steak Pie

Mushroom & Onion in puff pastry

Slow Cooked Lamb Shank

Talbot Trio

A trio of roast beef, chicken & pork,
served with stuffing balls & pigs in
blankets. (4.00 supplement)

Classic Main Courses

Rigatoni & Blue Cheese V

Rigatoni Pasta, white wine &
gorgonzola sauce, topped with
pistachio & herb crust.

The Serious Talbot Burger

Jack cheese, crispy smoked
bacon, Talbot smoky burger
sauce. Gluten free & Dairy free available

Beyond Vegan Burger VE

Aioli, sliced avocado,
tomato & vegan sheese.
Gluten free available

Asian Fishcake

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

Haddock & Chips

Rustic chunky chips, garden peas,
tartare & charred lemon.

Cod Fillet GF

Rustic ratatouille slice, roasted fennel &
Buerre blanc sauce.

Tempting Sides

Cauliflower Cheese V
5.50

Six Pork & Herb Stuffing Balls
5.50

Four Chipolata Pigs in Blankets
5.95

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.

V - Vegetarian / VE - Vegan / GF - Gluten free / GFA - Gluten free available

* £5.00 per guest required for booking—Non-refundable/non-transferable on cancellation

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Desserts

Sticky Toffee Pudding V

Chocolate soil, toffee sauce & vanilla ice cream

Irish Cream Tiramisu V

Classic coffee dessert with plenty of baileys!

Cinnamon Apple Crumble V

Buttery almond crumble, with spiced cinnamon apple. Served with Ice cream or vanilla custard.

Sussex Cheese Board V/GFA (£3.00 Supplement)

Local artisan breads & biscuits.
Homemade plum & onion chutney.
Grapes & fresh celery.

Chocolate & Coconut Tart VE

Chantilly cream, chocolate & chilli sauce, in a light pastry tart.

Ice Cream Selection V/VE/GF

Choose from classic vanilla, salted caramel, chunky chocolate, strawberry or our vegan coconut ice cream. **A choice of three scoops.**

The Little Ones..

Children Menu: 2 Courses 16.50 / 3 Courses 20.00

Suitable for under 12's

To Start

Mozzarella Sticks V
served with BBQ sauce.

Garlic Bread V
Our homemade dough, topped
garlic butter & cheese

Tomato Soup V
with cream & croutons

Houmous VE
served with carrot & cucumber

Main Courses

Sunday Roast GFA
choose from beef, chicken, pork or
vegetable wellington

Stonebaked Pizza GFA
Classic mozzarella V or Pepperoni

4oz Burger GFA
Plain & simple, with slaw & fries.
Add cheese for 1.50

Fish Goujons
Skinny fries & peas.

Dessert

Chocolate Brownie Sundae V
layers of ice-cream & homemade
brownie.

Ice cream V/GF
two scoops, vegan ice-cream
available

Banana Split V/GF
Fresh banana, cream & sprinkles.

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