



# KITCHEN

**Little & Large Negroni**

11

**Old Fashioned**

12

**Espresso Martini**

11

**Margarita**

11

## LITTLE PLATES

<b>Sourdough bread</b> , whipped butter (vgo)	3.5
<b>Prawn &amp; fish burger</b> , black bean & chilli mayonnaise, lettuce, pickled slaw	9
<b>Pigs head croquettes</b> , Craig's chili jam	7.50
<b>Salt cod mantecato</b> , fried polenta, pickled red onion	7
<b>Isle of wight tomatoes</b> , pickled onion, pistachio, lovage (vg) (n) (gf)	8
<b>Fried Padron peppers</b> , labneh, preserved lemon, fresh coriander seeds, dukkha(n) (gf)	7.50
<b>Baby gem</b> , radish & caper salad (vg) (gf)	6

## LARGE PLATES

<b>Rabbit ballotine wrapped in Bayonne ham</b> , with baby carrots, endive, kale & Marsala jus	23
<b>Pan fried cod</b> , prawn, chorizo & chickpea stew, saffron aioli, grilled sourdough	22
<b>Delica pumpkin risotto</b> , fried sage, caramelised walnuts (vg)	18
<b>Whole South coast Plaice</b> , brown butter, chilli, lemon, fennel seeds, datterino tomatoes (gf)	22

### Himalayan salt aged steaks

<b>250g Rump</b>	25
<b>800g Delmonico</b>	70
<b>1kg T-bone (3-4 ppl sharing)</b>	95

*Steaks served with green pepper com. sauce, triple cooked chips, and rocket & red onion salad (gf)*

### ON THE SIDE

Triple cooked chips

Fries

Black heath Rainbow chard  
& kale  
chilli, garlic, lemon butter

4.5 each (gf)

## SOMETHING SWEET

<b>Chocolate Caprese tart</b> , Chantilly cream (gf)(n)	8.50
<b>Lemon verbena pannacotta</b> , strawberries, pistachio praline (n)(gf)	7.5
<b>Skillet cookie</b> , vegan chocolate ice cream (vg)	7.5
<b>Ice cream &amp; sorbets (vgo)</b>	<b>Per scoop</b> 3.5
<b>Cheese plate</b> , Godminster organic cheddar, Blue Monday, rosary ash goat 's, quince paste, crackers	10

(n) contains nuts (gf) gluten free (v) vegetarian (vg) vegan (vo) vegan optional (s) sulphur dioxide

We only use the best farms & suppliers in the UK

Please see your server for any dietary / allergen information. Dishes may contain traces of nuts.

12.5% optional service charge will be added to your bill. Filtered water 1.00

# COMING UP AT THE TALBOT

## **Steak Night Wednesdays**

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Our chefs have curated a weekly changing Steak Night menu. A midweek treat that will make you forget it's only Wednesday. Treat yourself, friends and family, to a delightful three-course steak meal for just £30 (don't worry the rest of the menu is still available too).

To complement your meal, we are offering a special deal: add a bottle of House Wine for just £20.00.

## **Villages Brewery & Compass Box Pairing**

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10th October beckons with a distinctive pairing event with Villages Brewery & Compass Box. Experience the harmonious blend of premium brews and whiskies like never before. £15pp

## **Lost Explorer Mezcal tasting**

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19th October is a day for the adventurers. Join us for (Nearly) World Mezcal Day as we team up with Lost Explorer Mezcal for a tasting event that promises to be nothing short of epic. £15pp

## **'Beasts & Beaujolais' supper club**

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16th November, travel to the vineyards of France as we celebrate the release of Beaujolais Nouveau. Enjoy a multi-course 'Beasts & Beaujolais' supper club with pairings that perfectly complement this cherished wine. £75pp

More information and to book please follow the QR code below  
or check out [www.thetalbotbrockley.co.uk](http://www.thetalbotbrockley.co.uk)

