



The Talbot Hotel

Eatery & Coffee House

Desserts

- Strawberry Bavaois:** With Prosecco jelly All at £6.00
and strawberry pavlova ice cream
- Baked Milk Chocolate Cheesecake:** With cookie dough ice cream
and chocolate sauce
- Raspberry and White Chocolate Crème Brûlée:** With shortbread
- Glazed Lemon tart:** With crème fraîche
- Sticky Toffee Pudding:** With caramel sauce and vanilla ice cream

Ice Creams and Sorbets

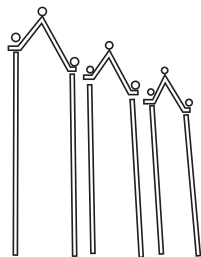
- Selection of Talbot-made Ice Creams and Sorbets** £1.75 per scoop
- Ice Cream:** Chocolate brownie, strawberry pavlova,
vanilla or cookie dough
- Sorbet:** Strawberry & banana, mango & passion fruit or raspberry

Cheeses

- Selection of three Handcrafted English Cheeses:** £7.00
All served with chutney, biscuits, celery and fruit
- Lincolnshire Poacher: Superb Cheddar made by
Simon and Tim Jones in the Lincolnshire Wolds
- Colston Basset Stilton: From the Vale of Belvoir
- Cheese of the Moment: See the blackboard for Chef's choice

Dessert Wine and Port

- Errazuriz Late Harvest Sauvignon Blanc,** 125ml £5.40
Casablanca Valley, Chile: A sweet white wine Bottle £16.00
with pronounced floral and citrus aromas
- Cockburn's (Ruby Port):** A fine young blended port, 50ml £3.20
rich, full bodied and full of colour and flavour
- Taylor's (Late Bottle Vintage):** A rich and robust port 50ml £4.50
aged up to 6 years in wood prior to bottling



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Teas

<i>Black Teas</i>	£2.25
Everyday Brew	
Darjeeling Earl Grey	
<i>Green Teas</i>	£2.50
Mao Feng	
Jasmine Pearls	
<i>White Tea</i>	£2.75
Silver Tips	
<i>Red Tea</i>	£2.50
Spiced Red	
<i>Herbal Teas</i>	£2.50
Liquorice and Peppermint	
Super Fruit	
Lemon and Ginger	

Coffees

	<i>Small</i>	<i>Med.</i>	<i>Large</i>
Espresso	£2.20	-	£2.80
Americano	£2.20	£2.40	£2.60
Cappuccino	£2.50	£2.70	£2.90
Latte	£2.50	£2.70	£2.90
Mocha	£2.50	£2.70	£2.90
Macchiato	£2.50	-	£2.90