Sandwiches, Platters and Afternoon Tea

Served from Noon to 6.00pm

Open Sandwiches	
River Farm Smoked Salmon Bagel: With cream cheese, spring onion and cucumber strips	£8.50
The Talbot Club: Grilled chicken breast, treacle cured 'black' back bacon, lettuce, tomato and a soft fried free range hen's egg	£10-
Wraps	
Pulled BBQ Pork: Nine hour cooked BBQ pork served in a tortilla with a tomato salsa and black pepper mayonnaise	£8.50
The Veggie Wrap: Grilled Halloumi, roasted pepper and humous tortilla $\widehat{\mathbb{V}}$	£7-
Traditional Closed Sandwiches	All at £6.50
Cheddar Cheese and Sunblushed Tomato: Lincolnshire Poacher made by Simon and Tim Jones in the Lincolnshire Wolds (V)	
Crayfish Tail: With lemon mayonnaise and rocket	
Goat's Cheese: Crumbled goat's cheese with roasted peppers and rocket $\widehat{\mathbb{V}}$	
Hot Sandwiches	All at £7-
Roast Rib of Lincolnshire Beef: With horseradish	
Roast Loin of Lincolnshire Pork: With sage and apple sauce	
<i>Why not add</i>	
Hand Cut Chips	£3.50
Plenty for one or enough for two to share	
Antipasti: Parma ham, goose salami and smoked duck served with pickles, chutney and buffalo Mozzarella & roasted pepper crostini \textcircled{G}	£13-
Whole Smoked Camembert: Smoked by River Farm and oven-baked with rosemary focaccia, red onion chutney and green bean salad $\widehat{\mathbb{V}}$	£12-
Mezze Platter: Humous, baba ghanoush, Feta and olives served with grilled flat bread and Moroccan spiced apricot chutney \textcircled{V}	£13-
Talbot Cream Tea: Two scones with butter, clotted cream and jam	£7 per person
Talbot Afternoon Tea: A fine selection of finger sandwiches, biscuits and sweet treats from our pastry cabinet	£12 per person
Talbot Afternoon Tea Royale: As above and accompanied by a glass of House Champagne or Speciality Cocktail	£17 per person
<i>All accompanied with a choice of tea or coffee from our detailed list over.</i>	1 1

V Vegetarian GF Gluten Free CG Can be made gluten free by substituting one or more gluten ingredients

The Talbot Hotel Eatery & Coffee House

The Talbot Hotel, New Street, Oundle, Northamptonshire, PE8 4EA T: 01832 273621 E: talbot@bulldogmail.co.uk www.thetalbot-oundle.com

Tea and Coffee

Our quality tea is made using only whole leaf tea and whole leaf herbs and flowers,

encased in fully biodegradable mesh tea temples.
Black Teas
Everyday Brew: A signature blend of three teas: Assam, Ceylon and Rwandan
Darjeeling Earl Grey: The finest Darjeeling with zesty bergamot citrus
Green Teas
Mao Feng: A delicate natural flavour with light refreshing taste
Jasmine Pearls: Hand rolled green tea tips delicately infused with pure jasmine flowers
White Tea
Silver Tips: Plucked within two hours of sprouting and packed with antioxidants
Red Tea
Spiced Red: A blend of orange, cloves and cinnamon on a red tea base. Caffeine free

Herbal Teas Liquorice and Peppermint: Pure liquorice root with whole peppermint leaves. Caffeine free Super Fruit: A blend of real berry pieces which deliver a unique and punchy taste. Caffeine free Lemon and Ginger: Soothing and refreshing, enjoy hot or cold. Caffeine free

Our coffee is a 100% Arabica blend from smallholder farms that are affiliated to Fairtrade certified co-operatives. The coffee beans are slow roasted to fully develop their sweetness and fragrant aromas. Small Med. Large £2.20 Espresso: A short coffee in its concentrated form served without milk, rich and intense - £2.80 £2.20 Americano: Espresso topped with hot water, add milk if you wish £2.40 £2.60 **Cappuccino:** Espresso topped with steamy frothy milk £2.50 £2.70 £2.90 £2.50 £2.70 £2.90 **Latte:** Espresso topped with steamed milk Mocha: Espresso blended with chocolate and topped with steamed milk £2.50 £2.70 £2.90 £2.50 Macchiato: Espresso topped with a dash of foamed milk £2.90 _

Hot Chocolate: The finest Zuma Fairtrade chocolate



£2.25

£2.50

£2.75

£2.50

£2.50

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Teas

ocolate