



THE TALKHOUSE

STANTON SAINT JOHN

STARTERS

Pea and Mint Soup, Garlic Croutons, Warm Ciabatta 7.5 (VGA) (DFA) (GFA)

Nachos with Mature Cheddar, Red Onion Salsa, Guacamole, Jalepeños & Sour Cream 7.5/14 (V) (DFA) (GF)

Vegan Falafel, Crispy Slaw Salad, Chipotle Aioli 7.5/14 (DF) (VG) (GF)

Chilli, Lime and Coriander King Prawns 8.5 (DF) (GF)

Spiced Sweetcorn Fritters, Chilli Jam 8 (DF)(GF)

MAINS

Roasted Pork Fillet, Chorizo, Tomato and Kidney Bean Ragu, New Potatoes 19.5 (DFA) (GFA)

Caesar Salad, Gem Lettuce, Garlic Croutons, Grana Padano, Caesar Dressing, Soft Boiled Egg 15 (V) (GFA)

Add Chicken and Bacon +4 or Halloumi +3

8oz Flat Iron Steak, Triple Cooked Chips, Roasted Mushroom, Salad 24 (GF) (DFA)

Add Peppercorn Sauce or Garlic Butter +2

Vegan Chickpea and Red Pepper Curry, Basmati Rice, Naan 16 (VG) (GFA)

Add Chicken +3

Pan Fried Cod, Lyonnaise Potatoes, Sugar Snap Peas, Caper Butter 21.5 (DFA) (GF)

Beer Battered Haddock, Triple Cooked Chips, Buttered Peas, Tartar Sauce 9.5/17.5 (DF) (GFA)

BURGERS

All Burgers Served in a toasted Pretzel Bun with House Mayo, Gem Lettuce, Dry Slaw & Triple Cooked Chips

Upgrade to Loaded Fries +4 or Cheesy Chips +2.5

Add BBQ Pulled Pork +2, Bacon +2

In House Seasoned Ground Steak, Cheddar, House Relish 18 (DFA)

Crispy Halloumi, Chilli Jam 16.5 (GFA)

Beer Battered Haddock, Tartar Sauce 16.5 (DFA) (GFA)

Lamb and Mint, Cheddar, House Relish 17.5 (GFA)

Plant-Based Patty Sautéed Mushrooms, Dairy-Free Cheese, House Relish 16.5 (DF) (VG)

SIDES

Triple Cooked Chips 5 Pulled Pork Loaded Fries 8.5 Mixed Leaf Salad 4 Buttered Greens 4.5

GF - Gluten-Free GFA - Gluten Free-Alternative DF - Dairy-Free DFA - Dairy-Free Alternative V - Vegetarian VG - Vegan

A discretionary 12.5% service charge is added to each bill & shared fairly between all staff.

If you require any information regarding the ingredients/allergens or food preparation for any of our food or drink, please ask your server