

Summer Terrace Menu

Rock Oyster available at £2.25 per oyster
on ice with shallot vinegar a tabasco

Talbooth Gravadlax £14.00
keta, smoked trout mayonnaise, dill and apple

Bucklesham Asparagus £12.50
served with smoked salmon, Parma Ham or hollandaise

Terrine of Foie Gras with a glass of Sauternes £16.00
quince chutney and toasted brioche

Native Lobster
served either as a salad or Thermidor
Half £17.00 as a starter
Whole £34.00 as a main

Steak tartar £12.95 as a starter
prepared at the table £25.50 as a main

As a main course both can be served with: new potato or fries £3.50

Fruit de Mer Royal for two to share £82.00
whole lobster, dressed crab and a dozen crevettes, talbooth smoked salmon
served with sour dough bread, fries, mayonnaise, marie rose

Poached Pave of Scottish Halibut £31.00
watercress, wild rice, tiger prawn with caviar and chive beurre blanc

Whole grilled Dover Sole with herb butter & tartare sauce
With Jersey Royals and buttered vegetables £40.00
served whole or off the bone

Fillet of Dry Aged Dedham Vale Beef Rossini £34.00
rosti potato, spinach and Madeira jus

Breast of Norfolk Black Chicken £28.00
truffle peas, chestnut mushrooms and Parmesan chips

Salad Niçoise £25.50
with seared yellow fin tuna

Belgian Milk Chocolate Éclair	£10.00
Calamansi and salted caramel <i>(E, G, Mk, SD, N)</i>	
Le Talbooth Baba	£9.50
Madagascan vanilla, apple cider and Calvados <i>(E, G, Mk, SD)</i>	
Strawberry and Lemon Brittany Shortbread	£9.50
Pimms sorbet and raspberry marshmallows <i>(E, G, Mk, N, SD)</i>	
Pineapple and Coconut Eton Mess	£9.80
Pineapple parfait, coconut meringue and spiced rum <i>(E, Mk, SD)</i>	
Chef's Selection Cheese Board	£12.00
Homemade pear chutney, biscuits, grapes and celery <i>(Ce, G, N, Mk, Mu, SD)</i>	
