

## Lunch @ Talland

Monday—Saturday 12:00—14:30

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Starters	Pastrami Cured Salmon—Horseradish Crème Fraiche, Pickled Cucumber	17
	TBH Fish Cake—Charred Broccoli, Lemon & Herb Mayo, Dill Oil	16
	Ham Hock Terrine —Crispy Quails Egg, Pickled Onion, Piccalilli, Pea and Ham Veloute	12
	Roasted Heritage Beetroot Salad—Truffle Goats Cheese Mousse, Chicory, Nut Granola	12

Mains	Whole Plaice Grenobloise — Buttered New Potatoes, Seasonal Greens	28
	Boz Rump Steak—Café De Paris, Skinny Fries, Rocket & Caesar Salad	27
	Black Truffle & Burrata Tortellini—Sautéed Wild Mushrooms, Parmesan, Cep Sauce	23
	Local Fish & Chips—Curry Tartare, Triple Cooked Chips, Crushed Peas	20

Grazing Platter	Pastrami Cured Salmon—Ham Hock Terrine-Cured Meats-Cornish Cheese-Olives-Pickles-Sourdough & Butter-Garden Salad-Truffle Fries	30
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Sides	Triple Cooked Chips	5
	Skinny Fries-Truffle Mayo, Parmesan	7
	Herb New Potatoes	5
	Charred Broccoli	5

If you have any allergies, please do inform us as some ingredients are not listed. It is always best to check!

Please be aware that an **optional** 10% service charge will be added to your bill.