



Traditional 14th Century Coaching Inn

The Talbot at Knightwick

KNIGHTWICK

Worcestershire

WR6 5PH

Tel: 01886 821 235

Fax: 01886 821 060

Email: info@the-talbot.co.uk

SAMPLE RESTAURANT MENU

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Starters

PIGEON CAESAR SALAD 6.50

Home cured and smoked pigeon, sliced and served in a Caesar salad with bacon and Croutons.

SALMON GRAVADLAX 8.50

Home cured salmon with Dijon mustard and chopped dill, served with a mixed salad with toasted seeds and buttered brown bread

PIG'S HEAD BRAWN 6.50

Head meat set in its own jelly, sliced and served with Talbot chutney, pickled eggs, bakery bread and butter.

RABBIT AND PORK TERRINE 6.50

Locally shot rabbit, layered with pork, sage and wild garlic, wrapped in bacon and served with lime and chilli jam

PIKE QUENELLES 6.50

Best described as a River Teme pike mousse poached in white wine and fish stock, flash fried and served with garlic Marie rose sauce.

PRESSED SPLEEN 6.50

This is the bit you vent when you are cross; perhaps a Doctor in the house could explain that one to me. It has the same texture as liver with a slightly tougher skin. We have rolled it with fresh sage leaves and baked it in chicken stock, then pressed it while still warm. Served sliced with pickled beetroot

POTATO GNOCCHI (v) 6.50

Potato gnocchi dumplings poached in a vegetable stock and served with a pesto made with early wild garlic from our nearby wood.

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Mains

72 HOUR SOUSVIDE BLADE OF BEEF 21.00

Blade of Hereford beef marinated then very slowly cooked sousvide style for 72 hours. The meat is tender but still pink. Served with a garlic and herb polenta and honey glazed chantenay carrots

JUGGED DEER RÉMOISE 21.00

A Talbot take on a 1420's recipe. Marinated for 3 days in wine, herbs and spices, then cooked with salt pork, juniper and saffron in the marinade until soft. Served with the thickened cooking liqueur and roasted Worcester pears

HAM HOCK AND WILD GOOSE BLANQUETTE 21.00

A Ham hock from one of our own pig's slowly cooked in the AGA overnight with breasts of Canada Geese. The cooking liquor is made in to a Blanquette sauce and finished with sautéed St. Georges mushrooms

MUTTON TAGINE 21.00

Leg of mutton flavoured with orange, star anise, cinnamon and herbs cooked in a Tagine (casserole) with some paprika. Served with roasted vegetable couscous



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PORK CASSOULET 21.00

The traditional French peasant food which was made to make the most of the precious ingredients, this one is made with the usual dried beans, tomato ragout and garlic sausages with pork. Topped with garlic breadcrumbs

FISH PLATTER 21.00

Made up of Squid, smoked salmon, whitebait, garlic prawns and Coley goujons, finished with Marie rose and garlic mayonnaise dips. Served with Celeriac and red onion coleslaw, a basket of Talbot bakery bread and Olive oil

SIRLOIN STEAK 25.00

Herefordshire sirloin, grilled tomato, mushroom, home cut chips and either peppercorn or blue cheese sauce

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