



Traditional 14th Century Coaching Inn

*The Talbot at Knightwick*

**KNIGHTWICK**

*Worcestershire*

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## **SAMPLE SUNDAY LUNCH MENU**

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### **ROAST RIB OF BEEF 21.00**

Hereford Heifer Beef from Knightwick Butchers, rib of beef comes with fat, it's thinly sliced and served rare with Yorkshire pudding, roast potatoes, parsnips, fresh horseradish sauce and gravy.

### **ROAST LEG OF PORK 21.00**

One of our own reared, served with sage and onion stuffing, crackling, roast parsnips and apple sauce

### **BLACK BREAM 21.00**

Fillet of black bream baked in the AGA with butter and seasoning, served with roasted fennel and savoury rice.

### **RABBIT STEW 21.00**

Joints of local rabbit cooked with carrots, onions and celeriac, served with Chick Pea Croquettes.

### **SALMON AND SOLE 21.00**

Salmon and sole baked with butter, lemon and seasoning, served with some asparagus and a beurre blanc

### **SHOULDER OF MUTTON 21.00**

One of Chaucer's favorite dishes. 4 yr old mutton slowly pot roasted overnight in the AGA. Served with caper sauce and roast potatoes.

### **COURGETTE AND TOMATO TIMBALE (v) 21.00**

With tomato and olive risotto and parmesan tuille

### **MUNTJAC AND BEANS 19.00**

We are inundated with these pretty little monsters who bark all the young trees and upset the pheasant drives. Braised with tomatoes, onions and garlic pulled from the bone and served with slices of wild duck breast, haricot beans and chorizo sausage.