



Oysterlane
BISTRO

MENU

TALBOT HOTEL
WEXFORD

MENU

STARTERS

HOMEMADE SOUP OF THE DAY €7.50
Served with brown soda & treacle bread
(WH1,CY,MK,WH4,LP2)

CAULIFLOWER WINGS €9.95
*Cauliflower wings in a garam masala & coriander batter.
Mango & chilli relish & a cucumber raita* (WH1,MK,SP,EG)

MEDITERRANEAN CALAMARI SALAD €10.95
*Crispy fried squid coated in oak-smoked paprika and
lemon crumb, served on a bed of citrus-dressed leaves,
with a spicy chilli and lime mayonnaise*
(FH, EG, WH1, MD, MS, CS)

GOURMET PRAWN COCKTAIL €12.95
*Gourmet prawns served on a bed of shredded baby gem
lettuce, complemented by sun-blushed tomatoes, and
dressed in a classic Marie Rose sauce* (EG, MK, CS, SP)

BEEF TACO €11.50
*Pulled firecracker beef brisket taco, soya, carrot julienne
& bacon jam mayonnaise.* (WH1,SP,MK,EG,SY,SE)

**CONFIT OF CHICKEN WITH SESAME
VEGETABLE NOODLES** €10.95
With a peanut satay & coconut dressing
(SY,SE,MK,PN,TN,WH1,MD)

ROASTED BEETROOT SALAD €10.50
*Roasted beetroot & orange salad with avocado mousse &
goats cheese crumble, hazelnut & a wild honey vinaigrette*
(TN,MK)

PORK BON BONS €10.95
*Pork shoulder & apple bon bons, celeriac slaw, sauce
vierge & juniper berry jus* (MD,MK,EG,CY,WH1)

SIDE ORDERS

ALL SIDES €4.95

French Fries

Mini Caesar Salad

Spice Bag Sauté Potatoes

Broccoli With Toasted Almonds

Roast Honey & Rosemary Root Vegetables

Champ Potatoes

MAINS

FEATHERBLADE STEAK €27.00
*Charred & braised Irish Featherblade steak, spring onion
& thyme potato, roast gravy jus & crispy onions* (CY,MK,SP)

SIRLOIN STEAK €34.00
*Grilled 10oz Irish sirloin steak, beer battered onion rings,
beef tomato & peppercorn cream sauce* (WH1,SP,MK,CY)

CONFIT OF DUCK €24.50
*Confit of duck, caramelised red onion relish, creamed
potato & burnt orange & rosemary gastrique* (SP,MK,CY)

SOUTH EAST COAST COD €26.50
*Pan-roasted South east coast cod, parmentier potatoes,
buttered spinach and a clam & mussel bouillabaisse*
(FH,CS,MS,CY,MK,SP)

DELICE OF SALMON €25.00
*Baked delice of Atlantic salmon, sun-blushed tomato &
dill risotto, Valencian chorizo and a spring pea & garlic
butter nage* (FH,SP,CY,MK)

LEMON & THYME CHICKEN €22.95
*Marinated chicken in lemon & thyme, maple smoked
bacon rice pilaff, herb crust and roast cherry tomato sauce*
(SP,MK,CY)

SLOW COOKED PORK €24.95
*Slow cooked pork belly, rosemary sauteed potatoes, glazed
apples. Enniscorthy black pudding crumble & a cider jus*
(WH1,SP,CY,MK)

SRI LANKAN VEGETABLE CURRY €21.95
*Mixed Vegetable Sri Lankan curry with a blend of
traditional spices & coconut, served with savoury rice &
naan bread* (WH1,CY,SP,TN)

DESSERTS

WHITE CHOCOLATE CHEESECAKE €7.95
*White chocolate cheesecake, caramelised pineapple &
black sesame tuile* (SP,WH1,EG,MK,SE)

**RHUBARB & STEM GINGER
BAKEWELL TARTLET** €7.95
*Rhubarb & stem ginger bakewell tartlet, nutmeg custard
& bourbon vanilla ice-cream* (WH1,SP,MK,EG)

LEMON CURD PARFAIT €7.95
*Lemon curd parfait, torched Italian meringue, berry
compote & raspberry sorbet* (WH1,MK,EG,SP)

MALT CHOCOLATE DELICE €8.50
*A decadent chocolate slice covered in velvety ganache,
drizzled with butterscotch sauce, and served with a scoop
of salted caramel ice cream* (WH1, EG, MK, SY)

SELECTION OF IRISH CHEESES €9.50
*Selection of Irish cheeses, multigrain crackers & black
pepper and fig chutney* (MK,WH1,SP,LP1)

*All our beef is of Irish origin, all other meats are of Irish and EU Origin and our fish
and seafood is responsibly sourced*

*PN - Peanuts, SE - Sesame, LP - Lupin, LP1 - Barley, LP2 - Oats, EG - Egg, SY - Soya,
CS - Crustaceans, MS - Molluscs, MD - Mustard, TN - Tree nuts, WH - Wheat,
WH1 - Wheat Flour, WH2 - Semolina, WH3 - Wholemeal,
WH4 - Wheat Bran, WH5 - Rye, MK - Milk, FH - Fish, CY - Celery, SP - Sulphites*