



THE GRILL ROOM

GROUP DINING & PRIVATE HIRE



GROUP DINING

Our wonderful Grill Room is centered around a glowing open fire and is perfect for large celebrations and private dining, seating from 12-40 guests.

Jen and the kitchen brigade at The Talbot will work closely with you to create menus to suit your party: such as locally reared pork chop cooked over the wood-fired grill, family-style fish pie and seasonal vegetable dishes.

Menus available include:

- Family-style Sharing Menu - a bespoke menu shaped around local produce & the seasons with our Head Chef cooking on the open grill fire during dining | from £48pp (12 - 40 people).
- Feasting Tables - for standing & more casual events | from £20pp (12 - 60 people).
- BBQ Menu - a choice from burgers to BBQ short rib with a selection of sides from £20pp (12 - 60 people)
- Seasonal Menu - three options of starters, mains & puddings | from £45pp (12-22 people).

For more information, bookings and current menus, please email info@talbotinn.com





Grill Room Family Style Sharing

£48pp

(12-40 people)

Starters

‘The Talbot’ focaccia, Somerset butter

BBQ leeks, spiced hummus, toasted seeds

Beef tartare, black garlic, toasted hazelnuts

Hot smoked Chalk Stream trout, yoghurt, blackberries

Mains

(choose two, seasonal vegetables served on the side)

Brixham cod fillets, tarragon butter sauce

Charred gurnard fillets, lobster yoghurt

Muscovado brined free range chickens, wild herb butter, gravy

Spiced cauliflower, Westcombe ricotta, sultana, crispy onions

BBQ pork rack & confit pork belly rashers, burnt apple sauce, roasting juices

Puddings

(choose two)

Treacle tart, Dorset clotted cream

Dark chocolate mousse, double cream

Spiced apple crumble, vanilla ice cream

Blackberry pavlova, whipped yoghurt cream

Why not treat yourself?

Cornish turbot, saffron butter sauce £15pp

Dry aged beef rib, bearnaise sauce, brown butter gravy £12pp

(Please note there is 12.5% service charge added to all food and drinks).



Christmas Party Menu

£45pp

(12-40 people, Starting from Monday 16th November)

We would kindly ask for a pre-order and each course will come plated.

Starters

Talbot focaccia, Longman's butter (to share on the table)

Bromham beetroot, whipped Stilton, pickled blackberries

Venison & bacon terrine, pickled cranberries, toast

Cold smoked Chalk Stream trout, horseradish yoghurt, soused cucumber

Mains

Free range chicken breast, sprouts, pressed potato, pickled cranberry & bacon gravy

Chalkstream trout, potato, leek & caviar chowder

Crown prince squash, spiced yoghurt, walnut & chilli dressing

Puddings

Blackberry pavlova, whipped yoghurt cream

Mincemeat frangipane, Dorset clotted cream

Dark chocolate mousse, preserved cherries

(Please note there is 12.5% service charge added to all food and drink)



Seasonal Menu

£45pp
(12-22 people)

We would kindly ask for a pre-order and each course will come plated.

Starters

Smoked carrot soup & croutons

Venison sausage, black garlic, pickled cabbage

Cold smoked Chalkstream trout, horseradish, watercress

Mains

Spiced cauliflower, golden sultana, Westcombe ricotta

Pork tomahawk, Mells pear chutney, roasted hispi

Brixham cod, Bromham beetroot, creme fraiche, tarragon, horseradish

(New potatoes & greens served on the side)

Puddings

Dark chocolate mousse, double cream, boozy blackberries

Yoghurt blancmange, mulled pears

Trinity burnt cream, shortbread

(Please note there is 12.5% service charge added to all food and drink)



Cold Buffet Menu

£20pp

(12-60 people)

Talbot cured meats boards: Coppa, Salami, Prosciutto, Olives, Seasonal Leaves

Talbot cheese plates: Godminster Cheddar, Yarlington blue, Little Lily, Solstice,
Apple, Celery, Chutney

(Cheeses subject to seasonal change)

Talbot bread board: Sourdough, Focaccia, Longman's Butter, Olive Oil, Balsamic
Vinegar

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Hot Buffet Menu

£28pp

(12-60 people)

Mains

Garlic & Lemon Chicken Wings, Honey Mustard Chipolatas

Haddock Goujons, Devilled Whitebait

Crispy Breaded Mushrooms

Sides

Chips, Sourdough, Seasonal Leaves, Marie Rose, Tartare Sauce, Garlic Mayo

(Please note there is 12.5% service charge added to all food and drinks).