



Events

Alan Power & The Take Twos 28/5
(Last Thursday of the month)

Andy Doran Live in the bar 5/6
7pm no booking required

Wine of the week

Domaine Lafage, Miraflores

*Pale rosé with notes of strawberry,
citrus and orange peel
£8 / 175ml*

Homemade

Lemonade 5.5
Lemon, sugar, soda

Ginger beer 5.5
Fresh ginger root, sugar, bitters, soda

Paloma 10
*Tequila, lime juice, pink grapefruit
soda, sugar syrup*

Bar Snacks

Talbot focaccia, oil, balsamic & Mells garlic butter	5
Celeriac fritters, spiced yogurt	8
Crab & spring onion dip, fennel crackers	8
Breaded Westcombe curds, piccalilli mayo	7
Garden sage sausage roll, sweet mustard ketchup	8

Starters

Watercress soup, creme fraiche, croutons	8.5
I.O.W tomatoes, Somerset mozzarella, basil, radish	11
New Forest asparagus, toasted hazelnuts, Katherine	11
Fowey mussels, Dorset Nduja, cider & focaccia	12
Chicken terrine, pepper dressing, gem lettuce, sourdough	10

Pub

Cider battered haddock, chips, smashed peas, tartar sauce	19
Ploughman's, Wiltshire ham, Westcombe cheddar, pickles, bread	16
Talbot burger, streaky bacon, chips, chilli tomato chutney & Dorset red	19
Tomahawk bacon chop, apple remoulade, chips	19

Mains

Heritage carrots, Romesco sauce, Mells garlic pesto	19
Whole Plaice (on the bone), lobster & lime butter, greens	26
Brixham mackerel, Bromham golden beets, horseradish creme fraiche, tarragon	28
Pork tenderloin & braised cheek, savoy cabbage, smoked apple, broccoli	29
8oz Devizes sirloin steak, peppercorn sauce, chips	28
Lamb rump, squash cake, charred onion, anchovy, fennel	32

Sides

Chips Jersey royals, chervil Greens Carrots & feta Rocket, pickled shallots & Old Winchester Gem lettuce, radish & buttermilk	6
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Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot

WEBSITE
www.beckford.group

FACEBOOK
/tbetalbotinn

INSTAGRAM
@tbetalbotinn

Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

Baked cheesecake, gooseberry compote	9
Meringue pavlova, dark chocolate mousse, New strawberries	9
Blondie, rhubarb compote, Dorset yoghurt	9
Trinity burnt cream, shortbread	9
Lemon baked Alaska	9

Cheese

per cheese 5

Bath Blue, Somerset

A pasteurised classic blue veined cheese with a creamy and tangy flavour

Westcombe Cheddar, Somerset

Unpasteurised, hard cow's milk cheese

Driftwood, Somerset

Unpasteurised, creamy and soft, subtle peppery and citrus notes. Goats milk.

Bath soft cheese

A White bloomy rind with a creamy mushroom taste with hint of lemons,. Pasteurised

All served with Talbot digestives, crackers, homemade fig chutney

'Not quite full'

Sorbets - lemon, cherry, blackberry	3
Ice creams - chocolate, vanilla, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petit fours - Bath Honey nougat, Almond Florentine, clotted cream fudge	10

Digestif

Port	7.5/9.5
Whiskey	4.8/13.5
Espresso martini	12

Hound Notice

Pepper our lovely pub dog. Please throw her a ball, but not a treat.

Wifi password: Talbot1480

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