



Events

Quiz night with Paul Starr (Booking required)	29/7
Talbot Inn BBQ's (No booking required)	08/08 29/08

Wine of the week

Domaine Lafage, La Retro
Cotes Catalanes 2024

A bright, fresh and fruity red, with notes of vibrant, red-berried fruit complemented by a touch of spice. Deliciously approachable, with rounded tannins and a smooth finish.
Served Chilled

Homemade

Lemonade 5.5
Lemon, sugar, soda

Bar Snacks

8.75/175ml

Talbot focaccia, oil, balsamic & thyme butter	5
Celeriac fritters, spiced yogurt	7
Olive tapanade, basil crackers	7
Hartgrove coppa, cornichons, olive oil	5
Pork belly bites, mustard mayo, chilli	8
Chalk stream trout pate, salted fennel, toast	8

Starters

Smoky tomato, roasted red onion soup, olives, croutons	8.5
I.O.W tomatoes, Somerset mozzarella, basil, radish	11
Roast aubergine, snap peas, Ewes curd, sesame	11
Hand picked white crab salad, brown crab mayo, green sauce	14
Cornish Mackerel, Nduja chutney, toasted sour dough	11
Smoked chicken salad, ranch dressing, tomatoes, leaves, seeds	10

Pub

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

Mains

Pearl barley, roasted mushroom, grilled artichokes, garden peas	19
Gurnard, Bromham beetroot, creme fraiche, tarragon, horseradish	26
Whole Plaice (on the bone), lobster and lime butter, greens	26
8oz Devizes sirloin steak, peppercorn sauce, chips	29
Creedy Carver chicken, French style peas, dark chicken butter	27
Lamb chops, apricot stuffing, watercress pesto, lamb sauce	29

Sides

Chips Jersey royals, chervil Rocket, pickled shallots & Old Winchester Mixed leaves, radish & buttermilk Greens	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
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INSTAGRAM
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Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

Meringue pavlova, elderflower & berry chantilly, strawberries	9
Chocolate terrine, honeycomb, mascarpone	9
Trinity burnt cream, shortbread	9
Lemon baked Alaska	9
White chocolate & raspberry Arctic roll, pistachio	9

Cheese

per cheese 5

Bath Blue, Somerset
<i>Pasteurised classic blue veined cheese with a creamy and tangy flavour</i>
Westcombe Cheddar, Somerset
<i>Unpasteurised, hard cow's milk cheese</i>
Driftwood, Somerset
<i>Unpasteurised, creamy, soft, subtle peppery & citrus notes. Goats milk.</i>
Bath soft cheese
<i>Pasteurised, white bloomy rind with a creamy mushroom taste with hint of lemons.</i>
Kingfisher blue veined goats, Somerset
<i>Unpasteurised, crumbly & creamy, earthy and salty</i>

All served with Talbot digestives, crackers, homemade fig chutney

‘Not quite full’

Sorbets - lemon, cherry, strawberry	3
Ice creams - vanilla, strawberry, chocolate, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petit fours - Bath Honey nougat, Honeycomb, 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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