



Coming up

Talbot quiz 26/8
Booking Required

Talbot summer BBQ 29/8
No booking required

Wine of the week

Gavi del Commune di Gavi La Scolca
A fresh, elegant bouquet of zesty citrus, stone fruit and mineral notes. A dry, delicate palate with a long and refreshing finish

Cocktail

Aperol spritz 12
Aperol, cava, soda

Hugo spritz 12
Elderflower liqueur, cava, lime, soda

Bar Snacks

Talbot focaccia, oil, balsamic & thyme butter	5
Celeriac fritters, spiced yogurt	7
Olive tapenade, basil crackers	7
Chalk stream trout pate, salted fennel, toast	9
Coppa, cornichons, olive oil	5
Pork belly bites, mustard mayo	9

Starters

Sweetcorn & white onion soup, relish, croutons	8.5
I.O.W tomatoes, Somerset mozzarella, basil, radish	11
Roasted aubergine, snap peas, Ewes curd, sesame	10
Cornish Mackerel, Nduja chutney, toasted sourdough	12
Smoked chicken salad, ranch dressing, tomatoes, leaves, seeds	11
Hand picked white crab salad, brown crab mayo, green sauce	14

Pub

Ploughman's, Wiltshire Ham, Vale of Camelot cheddar, pickles, bread	16
Cider battered haddock, chips, smashed peas, tartar sauce	19
Talbot burger, bacon, chilli tomato chutney & Dorset red, chips	19

Mains

Pearl barley, roasted mushroom, grilled artichokes, garden peas	19
Gurnard, Bromham beetroot, creme fraiche, tarragon, horseradish	26
Whole Torbay sole (on the bone), lobster & lime butter, greens	27
Lamb chops, apricot stuffing, fine beans, watercress pesto, lamb sauce	29
8oz Sirloin steak, peppercorn sauce, chips	29
Pork tomahawk, Mirabella plum chutney, roasted hispi	26

Sides

Chips Greens Rocket, pickled shallots & Old Winchester Ratte potatoes Mixed leaf salad	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](https://www.facebook.com/tbetalbotinn)

INSTAGRAM
[@tbetalbotinn](https://www.instagram.com/tbetalbotinn)

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



Puddings

Summer berry pavlova, Chantilly cream, strawberries	9
Chocolate terrine, honeycomb, mascarpone	9
Trinity burnt cream, shortbread	9
Raspberry arctic roll, pistachios	9
Lemon baked Alaska	9

Cheese

per cheese 5

Bath Blue, Somerset
<i>Pasteurised classic blue veined cheese with a creamy and tangy flavour</i>
Barbers Vintage Cheddar, Somerset
<i>From the oldest surviving cheddar maker in the world.</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, raspberry	3
Ice creams - vanilla, strawberry, chocolate, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petit fours - Clotted cream fudge, Honey nougat, Amaretti biscuit	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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