



Cocktail

Gin Bramble

Gin, lemon, sugar, creme de mure

12

Negroni

Gin, vermouth, campari

12

Wine of the Week

Cotes du Rhone

*Rich and full bodied, with ripe red berries, sweet
spice and subtle notes of cocoa, garrigue and
leather. Silky, well-integrated tannins lead to a
long, powerful finish*

9.75 / 175ml

Homemade

Ginger beer

Ginger syrup, lime, soda 5.5

Lemonade

Lemon juice, sugar, soda 5.5

Bar Snacks

Talbot focaccia, oil, balsamic & butter

5

Squash hummus, spiced crackers

6

Tempura calabrese, pickled chilli mayo

7

Smoked kipper pate, fennel, toast

9

Wiltshire pork 'rillette', toast, pickles

8

Venison chipolatas, pickled walnut ketchup

9

Starters

Crown prince squash soup, Whitelake ewe's curd, crispy sage

8.5

Bromham beetroot, pickled apple, Rosary goats cheese, rocket

10

Monkfish Scampi, black garlic mayo, pickled chilli

11

Portland brown crab rarebit, sourdough, cornichons

15

Dartmoor venison terrine, quince jelly, duck fat toast

13

Pub

Ploughman's, Wiltshire ham, Westcomber Cheddar, pickles, bread

16

Cider battered haddock, chips, smashed peas, tartar sauce

22

Talbot burger, cheddar, red onion jam, pickles, chips

20

Mains

Spiced cauliflower, golden sultanas, Westcombe ricotta

19

Whole Cornish Sole, Cobble Lane nduja, Fowey mussels

27

Brixham Hake, braised butter beans, Wiltshire smoked bacon

25

Beech Ridge duck leg, potato terrine, wild bramble sauce

26

Dartmoor venison, turnips, pickled pear, gravy

27

8oz Sirloin steak, peppercorn sauce, salad, chips

30

Sides

Chips | Greens | New potatoes | Gem salad | Fine beans, chervil | Roasted hispi, hazelnuts

6

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.beckfordgroup

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

Trinity burnt cream, shortbread	9.5
Damson steamed sponge, custard	9.5
Chocolate terrine, creme fraiche, honeycomb	9.5
Almond & apple tart, salted caramel, mascarpone	9.5
Blackberry cheesecake, berry compote	9.5

Cheese

per cheese 5

Bath Blue, Somerset

Pasteurised classic blue veined cheese with a creamy and tangy flavour

Westcombe Cheddar, Somerset

A mellow but complex in flavour cheddar

Driftwood, Somerset

Unpasteurised, creamy, soft, subtle peppery & citrus notes, goats milk

Bath soft cheese

Pasteurised, white bloomy rind with a creamy mushroom taste with hint of lemons

Kingfisher blue veined goats, Somerset

Unpasteurised, crumbly & creamy, earthy and salty

All served with Talbot digestives, crackers, homemade fig chutney

‘Not quite full’

Sorbets - lime, cherry, blackcurrant, strawberry	3
Ice creams - vanilla, strawberry, chocolate, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petite fours - Clotted cream fudge, Amaretti biscuit, raspberry marshmallow	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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