



## Events

*Take Two last Thursday of the month  
Join Alan Power & The Take Twos for an  
evening of the best in country & western.  
Limited table bookings available for  
winning & dining during the show*

## Wine of the Week

### Domine Lafage rosé

*Fresh aromas of ripe strawberries, watermelon,  
and blood orange, complimented by floral  
undertones of rose petals and jasmine. 8/32*

## Homemade

Homemade lemonade 5.5  
*Lemon, sugar, soda*

## Bar Snacks

Talbot focaccia, oil, balsamic & garlic butter	4.5
Celeriac fritters, spiced yogurt	8.5
Crab & spring onion dip, fennel crackers	9
Westcombe Rarebit, sourdough	9
Bath chaps, horseradish, pickles, olive oil	8

## Starters

Leek & Sapling vodka soup, potatoes, chives	8.5
Chicory & squash salad, Ewes cheese, toasted seeds, buttermilk	8.5
New Forest asparagus, toasted hazelnuts, Katherine	11
Cured Chalk stream trout, bitter leaves, burnt onion	10
Ham hock terrine, gem lettuce, sourdough, pepper dressing	10

## Pub

Ploughman's, ham, Westcombe cheddar, pickles, bread, pickle	16
Cider battered haddock, crushed peas, tartare, chips	19
Talbot beef burger, Oglesfield, garlic mayo, chips	18.5
Bacon chop, apple remoulade, chive oil	18

## Mains

British quinoa, crown prince squash, shallot & herb dressing	19
Brixham Hake, lentils, Somerset chorizo, Mells garlic pesto	28
Pork: Belly & cheek, red cabbage, smoked apple, sprouting broccoli	32
Lamb Chops, charred spring vegetables, fennel, anchovies	32
10oz sirloin steak (on the bone), Diane sauce, chips	36

## Sides

Chips   Pink fir potatoes   Greens   Golden beets & walnuts   Carrots & somerset feta   Red cabbage	5.5
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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](http://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

Trinity burnt cream, shortbread	9
Baked cheesecake, homemade blood orange marmalade	9
Buttermilk blancmange, toffee apple, candied seeds	9
Steamed pudding, lemon curd, custard	9
Blondie, rhubarb compote, Dorset yoghurt	9

## Cheese

4 for 15

Isle of Wight blue, Hampshire <i>Naturally rinded soft blue, deep creamy &amp; nutty flavour, pasteurised milk</i>
Westcombe cheddar, Somerset <i>Unpasteurised, hard cow's milk cheese</i>
Katherine, Somerset <i>Unpasteurised, hard goats milk cheese</i>
Tunworth, Hampshire <i>Pasteurised camembert style cow's milk cheese</i>

*All served with Talbot digestives, crackers, homemade fig chutney*

## 'Not quite full'

Sorbets - lemon, pear, blood orange	3
Ice creams - chocolate, vanilla, strawberry, raspberry ripple	3
Petite fours - honey & almond nougat, Rosemary chocolate truffle, Scottish tablet	5
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	10.5

## 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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