



Coming up

Talbot Quiz 26/08
Booking required

Summer Talbot BBQ 29/08
No booking required

Wine of the Week

Gavi del Comune 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

8.75 / 175ml

Cocktails

Hugo Spritz 12
Elderflower liqueur, Cava, lime, soda

Aperol Spritz 12
Aperol, cava, soda

Bloody Mary 12
Vodka, Talbot Bloody Mary mix, lemon

Bar Snacks

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

Starters

Smoky tomato, roasted red onion soup, olives, croutons	8.5
IOW heritage tomatoes, Somerset mozzarella, basil	11
Roast aubergine, snap peas, Ewes curd, sesame	11
Hand picked white crab salad, brown crab mayo, green sauce	14
Mackerel, Nduja chutney, toasted sourdough	12
Smoked chicken salad, ranch dressing, tomatoes, seeds, leaves	10

Roast

Roasted celeriac and spinach, puff pastry, veggie gravy	22
Dry aged sirloin of beef, horseradish sauce	27
Devizes Porchetta, apple sauce	25
Talbot Roast, beef & porchetta	32

Served with roast potatoes, carrots, kohlrabi, greens, cauliflower cheese, Yorkshire pudding & gravy

Pub

Pearl Barley, artichokes, roasted mushroom, garden peas	19
Ploughman's, Vale of Camelot cheddar, pickles, celery, tomato, bread, ham	16
Cider battered Brixham fish and chips, smashed peas, tartar sauce	19

Sides

Greens Chips Rocket, Old Winchester, pickled shallots Mixed leaves, 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](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

Clotted cream & raspberry arctic roll, pistachios	9
Meringue pavlova, elderflower and berry chantilly, strawberries	9
Chocolate terrine, mascarpone, honeycomb	9
Trinity burnt cream, shortbread	9

Cheese

per cheese 5

Bath Blue, Somerset
<i>Pasteurised classic blue veined cheese with a creamy and tangy flavour</i>
Barbers Cheddar, Somerset
<i>From the worlds oldest continuous cheddar makesun</i>
Driftwood, Somerset
<i>Unpasteurised, creamy, soft, subtle peppery & citrus notes. Goats milk.</i>
Bath soft cheese, Somerset
<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, raspberry, cherry	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petit fours - Ameretti biscuit, clotted cream fudge, Bath Honey nougat	10

Digestif

Port	7.5-9.5
Whiskey	4.8-13.5
Espresso martini	12
Somerset Cider Brandy	6/8/15

Hound Notice

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

Wifi password: Talbot1480

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