



Homemade

Ginger Beer
Ginger syrup, lime juice, soda

Lemonade
Fresh lemon juice, soda, Syrup

Wine of the Week

Côtes du Rhône, Domaine de la solitude

*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*

Cocktails

Negroni 12
Gin, vermouth, campari

Gin Bramble 12
Gin, lemon, sugar, creme de mure

Talbot Bloody Mary 12
Talbot spice mix, Vodka, lemon

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	9
Monkfish Scampi, black garlic mayo, pickled chilli	11
Portland brown crab rarebit, sourdough, cornichons	15
Venison, cranberry and pistachio terrine, quince jelly, duckfat toast	12

Roast

Roasted celeriac and carrots, 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, golden beets, greens, cauliflower cheese, Yorkshire pudding & gravy

Pub

Spiced Cauliflower, golden sultana, Westcombe Ricotta	19
Ploughman's, Westcombe cheddar, pickles, celery, tomato, bread, ham	16
Cider battered Brixham fish and chips, smashed peas, tartar sauce	22

Sides

New potatoes Chips Pickled shallots Baby gem + vinaigrette	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
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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

Almond & apple tart, salted caramel, mascarpone	9.5
Chocolate terrine, mascarpone, honeycomb	9.5
Trinity burnt cream, shortbread	9.5
Steamed pudding, damson and Trumpeters Gin jam	9.5
Blackberry cheesecake, berry compote	9.5

Cheese

per cheese 5

Bath Blue, Somerset
<i>Pasteurised classic blue veined cheese with a creamy and tangy flavour</i>
Westcombe Cheddar, Somerset
From the worlds oldest continuous cheddar maker
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, cherry, raspberry	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread	11
Petit fours - Amaretti biscuit, clotted cream fudge, Blondie	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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