



Events

Take Twos

Last Thursday of every month

Join Alan Power & The Take Twos for an evening of the best in country & western.

Limited table bookings available for wining & 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

Lievito Sour dough, oil, balsamic & garlic butter	4.5
Westcombe rarebit, sour dough	7
Celeriac fritters, spiced yogurt	9
Devon crab dip, fennel crackers	9
Bath chaps, horseradish, pickles, olive oil	8

Starters

Leek and Sapling vodka soup, potatoes and chives	8.5
Chicory & squash salad, Ewes feta, toasted seeds, buttermilk	8.5
Cured Chalk Stream trout, burnt onion, bitter leaf, pickled shallots	10
Ham hock, baby gem, cracked pepper dressing, toasted sour dough	10
Asparagus & sprouting broccoli, toasted hazelnuts, Katherine	11

Roast

Lyons Hill Farm sirloin of 'Aurox' beef, horseradish sauce	27
Devizes pork loin, apple sauce	25
Talbot Roast	32
Roasted celeriac and spinach, puff pastry, veggie gravy	22

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

Pub

Ploughman's, Westcombe cheddar, pickles, celery, apple, bread, ham	16
Cider battered Brixham fish and chips, smashed peas, tartar sauce	18
Roasted squash, British quinoa, shallot and herb sauce	19

Sides

Chips Greens Roast potatoes Cauliflower cheese	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	FACEBOOK	INSTAGRAM
www.beckford.group	/tetalbotinn	@tetalbotinn

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



Puddings

Chocolate mousse, berry compote, seeds	9
Trinity burnt cream, shortbread	9
Meringue, Yorkshire forced rhubarb, vanilla cream	9
Buttermilk blomange, toffee apple compote, candied seeds	9
Baked cheesecake, blood orange marmalade	9

Cheese

12.5 for 3

Isle of Wight blue, Hampshire <i>Naturally rinded soft blue, seep creamy & 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, membrillo

'Not quite full'

Sorbets - lemon, blood orange	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Petite fours - blood orange pastille, 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
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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