



# The Talbot Inn A La Carte Lunch & Evening Menu

## Nibbles

Marinated olives, tapenade, grilled ciabatta.	3.50
Garlic bread with melted brie and basil pesto.(v)	3.95
Char grilled artichoke hearts, olive oil, herbs and garlic.(v)	3.95

## To Start

Freshly made soup, served with warm home baked bread	4.95
Warm salad of sautéed scallops, pancetta, basil and tomato dressing	7.95
Rope grown Shetland Mussels, white wine, cream, garlic, parsley	6.95
Deep fried whitebait, tartar sauce dressed leaves and lime wedges	6.50
A light salad of smoked salmon and avocado, fresh herb dressing	7.00
Duck liver & pork pate, apple chutney, toasted wholemeal bread	6.25
Tartlet of caramelised onions, roasted beetroot and goats cheese, mixed salad leaves and olive oil dressing (v)	6.50

## To Follow

The Talbot's traditional pie with fries & fresh vegetables	12.50
Oven roasted rump of lamb dauphinoise potatoes, rosemary lamb jus with fresh seasonal vegetables	14.50
Pan fried breast of Mell's Estate pheasant, neeps, wild mushrooms and Madeira sauce with fresh vegetables	12.95
Rabbit and pork stew cooked in local Somerset cider with roasted root vegetables and sage dumplings	11.95
Deep fried whitebait, salad, fries, tartar sauce and lemon	10.95
Steamed sea bass, basil mash, plum tomato sauce fresh vegetables	11.95
Fish pie topped with marris piper mash and melted local cheddar cheese with minted peas.	9.50
Freshly Battered and deep fried fillet of Atlantic cod, with minted mushy peas, fries, tartar sauce and lemon	8.95

## From the Grill

10oz rib eye steak , grilled tomatoes ,sautéed mushrooms	14.50
10oz rib eye steak, red pepper, chilli butter, fried onion rings served with a choice of salad and fries or fresh vegetables and minted new potatoes.	14.50
Brandy and Peppercorn sauce. £3.50. Red wine and mushroom £3.50	

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