



### Starters

White onion & cider soup, crème fraiche, croutons	£6.00
Seared pigeon breast, Jerusalem artichoke puree, cured ham, pickled carrots	£7.50
Butter roasted turnips, Westcombe ricotta, granny smith apple, hazelnut	£7.00
Salt cod croquette, roasted red pepper sauce, chorizo oil	£7.50

### Pub

Roast beef sandwich, horseradish, salad, chips	£9.50
Ploughman's, cheddar, ham, pickles, bread, salad	£9.50
Ham, egg & chips	£10.50
Talbot burger, bacon, cheese, pickle, coleslaw, chips	£12.50
Cornish beer battered fish and chips, mushy peas, salad, tartare sauce	£12.50

### Mains

Roasted chicken salad, horseradish & buttermilk dressing, grilled lemon	£12.00
Warm trout & prawn salad, nigella yoghurt, Bromham beetroots & greens, toasted seeds	£13.50
Roasted cauliflower, lemon fregola, cauliflower puree, cavolo nero, lovage, walnuts	£13.50
42 day aged rump steak from Robin Pitkin, béarnaise, shallot & watercress salad, chips	£19.00
Skrei cod, poached duck egg, crispy kale, coppa, hazelnut & horseradish butter	£18.00
Red wine braised ox cheek, pearl barley, pancetta, celeriac, Savoy cabbage	£17.50

### Sides

Chips	Mixed leaf salad	Chilli fried greens	£3.00
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### Pudding

White chocolate cheesecake, quince sorbet, hazelnut granola	£ 6.00
Maple syrup sponge, blood orange sorbet, honeycomb	
Apple & rhubarb crumble	
Chocolate & salted caramel mousse, brandy snaps, cocoa truffles, vanilla ice cream	
Affogato	

### Cheese

**Westcombe cheddar** - Unpasteurised cow's cheese, matured for 15 months

**Devon Blue**- a moist & slightly crumbly traditional blue cheese

**Somerset Brie**- a creamy soft cheese with a mild, fresh flavor

*All served with oat biscuits & chutney*

Please let us know if you have any allergies or require information on ingredients used in our dishes