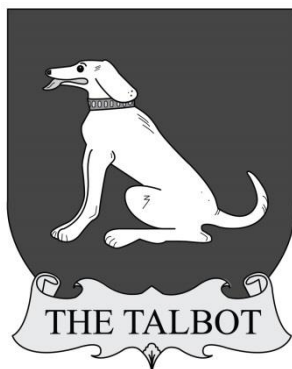


Today's Ales & Ciders:

Butcombe 4.0%
Butcombe Vicious 4.1%
Talbot Ale 4.2%
Ashton Press 4.8%
Thatchers Haze Cloudy 4.5%



Today's Lagers & Stouts:

Amstel 4.2%
Veltns Pilsner 4.8%
Guinness 4.1%
Butcombe Blonde 4.5%

Sample Menu

Starters

Butternut squash soup, chorizo, crispy sage	£6.00
Mackerel tartare, rye crisp bread, pickled lemon, whipped crème fraiche & horseradish	£7.50
Game terrine, roasted plum, house pickles, toast	£7.50
Butter roasted kohlrabi, fresh curd, puy lentils, hazelnuts, garlic & chili dressing	£7.00
Pork & black pudding croquette, charred sprouting broccoli, apple puree	£7.50

Pub

Ploughman's, cheddar, ham, pickles, bread, salad	£10.50
Pulled pork bap, barbeque sauce, pickled cucumber, salad, chips	£13.50
Beer battered fish & chips, mushy peas, tartare sauce, salad	£13.50
Talbot burger, bacon, cheese, pickle, coleslaw, chips	£13.50
Gammon, fried eggs, chips & salad	£12.50

Mains

42 day aged sirloin steak, wild mushrooms, parsley & truffle butter, watercress, chips	£22.00
Chalk stream trout, caper berry mash, sautéed chard, lime & ginger butter sauce	£18.50
Mangalitsa pork loin, hispi cabbage, creamed pearl barley, bacon, charred shallot	£19.00
Bromham beetroot, quince & red onion tart tatin, whipped Blue Vinny, frisse salad	£14.50
Fennel cured Brixham hake, mussels, new potatoes, samphire, aioli, sour dough crumbs	£18.50

Puddings

Olive oil cake, roasted figs, thyme caramel, pistachio ice cream	£6.50
Chocolate & peanut butter tart, hazelnut praline, vanilla ice cream	
Rice pudding, mixed berry compote, flaked almonds	
Blackberry mousse, baked white chocolate, meringue, raspberry sorbet	
Affogato	£5.50