14 80

THE TALBOT INN

## Cocktail

Gin Bramble 12
*Gin, lemon, sugar, crème de mûre*

Negroni 12
*Gin, vermouth, Campari*

## Wine of the Week

Malagousia, Apla White
*A Greek white wine with fragrant notes of citrus and white peach, complemented by a mineral finish*

9.75 / 175ml

## Homemade

Mells apple lemonade 5.5
*Apple syrup, lemon, soda*

Ginger beer 5.5
*Fresh ginger syrup, lime, sugar, soda*

## Bar Snacks

Talbot date & walnut bread, butter 5
Squash hummus, spiced crackers 6
Talbot chips, pickled chilli mayo 5.5
Whipped Bath blue, chestnut & thyme shortbread, fig leaf oil 7
Venison chipolatas, walnut ketchup 8

## Starters

Parsnip & cider soup, parsnip crisp, sour cream 8.5
Monkfish scampi, black garlic mayo, pickled chilli 11
Duck liver pate, rye crackers, conference pear 12
Confit duck leg bonbons, dill pickles, spiced plum ketchup 13

## Pub

Ploughman's, Wiltshire ham, Westcombe Cheddar, pickles, bread 16
Cider battered haddock, chips, smashed peas, tartar sauce 22
Talbot burger, cheddar, red onion jam, pickles, chips 20

## Mains

Spiced cauliflower, golden sultanas, Westcombe ricotta 19
Whole Cornish sole (on the bone), Cobble Lane nduja, Fowey mussels 27
Creedy Carver duck breast, parsnip puree, beetroot, crispy kale, quince 29
Braised Wiltshire lamb shoulder, Jerusalem artichoke, chard, watercress 24
Stokes Marsh Farm 8oz sirloin steak, peppercorn sauce, salad, chips 30

## Sides

Chips | New potatoes | Braised red cabbage | Gem salad | Green beans, shallots, garden herbs 6

*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* | */thetalbotinn* | *@thetalbotinn* |

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

14 80

THE TALBOT INN

## Puddings

| | |
|---|---|
| 'The Talbot' steamed sponge, Meg's custard | 9.5 |
| Almond & apple tart, salted caramel, mascarpone | 9.5 |
| White chocolate cheesecake, berry compote | 9.5 |
| Stout cake, port pears, vanilla ice cream | 9.5 |
| 'Trinity' burnt cream, shortbread | 9.5 |

## Cheese

per cheese 5

Bath Blue, Somerset
*Pasteurised classic blue-veined cheese with a creamy & tangy flavour*

Westcombe Cheddar, Somerset
*A mellow but complex cheddar*

Driftwood, Somerset
*Unpasteurised, creamy, soft, with subtle peppery & citrus notes, goat's milk*

Bath soft cheese
*Pasteurised, white bloomy rind, creamy mushroom taste, hint of lemons*

*All served with Talbot digestives, crackers, homemade apple chutney*

## 'Not quite full'

| | |
|---|---|
| Sorbets - lemon, blackcurrant, strawberry | 3 |
| Ice creams - chocolate, strawberry, vanilla, salted caramel | 3 |
| Beckford affogato - Beckford rum, salted caramel ice cream, espresso, shortbread | 11 |
| Petit fours - clotted cream fudge, honeycomb & chocolate truffle | 10 |

## Digestif

| | |
|---|---|
| Port | 7.5/9.5 |
| Whisky | 4.8/13.5 |
| Espresso martini | 12 |

## *Hound Notice*

Pepper is our lovely pub dog. Please throw her a ball, but not a treat.

Wifi password: Talbot1480

*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* | */thetalbotinn* | *@thetalbotinn* |

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