



## Draught

Beckford Lager	4.1%
Kronenbourg	5.0%
Poretti	4.8%
Ashton Press	4.8%
Guinness	4.1%
Tall Tales APA	4.5%
Butcombe Original	4.0%
Talbot Ale	4.2%

## Cans & bottles

Guinness	0%
Goram IPA	0%
Lucky saint	0.5%
Luncheon ale	3.0%
Glastonbury cider	4%
Thatcher's Rascal	4%
Madri	4.6%
Redstripe	4.7%
BrewDog Punk IPA	5.6%

## Wine Specials

BBS Chianti Classico, Italy	35
2022 Timo Vermentino, San Marzano	28
J. De Villebois Quincy, France	40
Simpsons Blanc de Blanc	50

## Nibbles

Stuffed jalapeno olives v	4.5
Basil & garlic pistou olives v	4.5

## Starters

Roasted red pepper soup, Glastonbury twanger toastie v	10
Oi Muchim cucumber salad, chili sesame dressing, tofu, daikon, coriander vg	8.5
Tempura soft shell crab, carrot & fennel salad, parsley emulsion	10
Italian Burrata, pomegranate, toasted hazelnuts, pickled red onion v	10
Talbot charcuterie, salami, Chorizo, Prosciutto, twanger cheddar, Chargrilled sourdough	10.5

## Pub

Ploughman's; Glastonbury twanger, gammon, pickles, celery, pickle, tomatoes, bread	15
Curried parsnip & sweet potato veggie burger, sweet chilli, chips vg	16.5
Chicken Caesar salad, Parmesan, baby gem, anchovies, croutons	17
Talbot Reuben sandwich, pastrami, sauerkraut, gruyere, pickles, mustard mayo, chips	14
Talbot beef burger, cheese, bacon, burger sauce, pickles, burger bun, chips	18
Cider-battered Brixham fish & chips, tartare sauce, mushy peas	18.5
Homemade monkfish scampi, chips, tartare sauce, mushy peas, curry sauce	19
Moules marinière, cream, garlic, shallots, parsley, chips	17

## Mains

Pan fried bream, chilli, parsley & garlic linguine, nduja & tomato sauce, Cavolo nero	18
Whole Brixham plaice, lemon & sun blushed tomato butter, sea herbs, new potatoes	22
Stokes Marsh Farm 8oz rump steak, peppercorn sauce, salad, chips	26
Jerusalem artichoke risotto, Wye valley asparagus, roast Jerusalem artichokes & crisps vg	21
8oz pork loin steak, heritage tomatoes, Tenderstem broccoli, chimichurri	22

## Sides

Mixed leaf salad, house dressing vg	5
Chips vg	
New potatoes v	

*On your bill you will see a 12.5% discretionary service charge. Please note all our service charge is paid in full to all the staff who work in the pub and helps to ensure our team get a better hourly wage.*

*Thank you.*

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



## From the bar

Liqueur coffee – <i>Irish, Baileys, Calypso, Tia Maria or Brandy</i>	10
Espresso Martini – <i>Vodka, Kahlua, coffee, coffee beans</i>	10
Quady, Elysium, Black Muscat – <i>California, USA, 2022</i>	7.25/36
Sauternes 2017 – <i>Bordeaux, France</i>	9.25/43
Coteaux Du Layon, Saint Aubin 2021 – <i>Loire, France</i>	8
Chateau du Juge, Cadillac, 2013 – <i>Bordeaux, France</i>	9.5
Berton Vineyard, Botrytis semillon, 2019 – <i>New South Wales, Australia</i>	9

## Puddings

Black forest chocolate nemesis, forest fruit compote, crème fresh v	9
Saffron poached pear, cardamon cake, maple cream, candied walnuts v	9
Apricot bread & butter pudding, raisin puree, Vanilla ice cream v	9
Rhubarb & Custard pannacotta, poached rhubarb, honeycomb v	9
White chocolate & miso mousse, lemon gel, gingerbread & clementine v	9

## Ice creams & Sorbets

Strawberry, Chocolate, Vanilla v	3
Lemon, Raspberry vg	

## Affogato

Vanilla ice cream, homemade shortbread, espresso v	5.5
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## Port

Tuile Hors D'age, Roussillon, France – <i>aromas of ripe red berries, tobacco and stewed prunes</i>	8
Barros Ruby, Douro, Portugal – <i>Heaps of black fruit on the nose. Strong and exuberant with remarkable fresh fruit flavours</i>	8
Barros LBV, Douro, Portugal, 2019 – <i>Fresh fruit &amp; red berries aromas, subtle sensations of mint and orange blossom</i>	7.5/54
Barros 10year Tawny, Douro, Portugal – <i>dried fruit aromas are complemented by delicate vanilla and chocolate notes</i>	9.5/64

## Cheese

King cote blue – Young blue, firm but moist texture, smooth long lasting flavour, unpasteurised cow	12.5/15
Keens cheddar– rich, creamy and satisfying cheddar, matured for up to 2 years, unpasteurised cow	
Driftwood – Ash coated, creamy, soft textured goats cheese, unpasteurised goats milk	
Solstice – Washed in Somerset cider brandy, soft & creamy, pasteurised Guernsey cows milk	
<i>All served with crackers, homemade digestives, pickle</i>	

## Tea & Coffee

Prince & Sons loose leaf tea – <i>English Breakfast, Earl Grey, Peppermint, Green, Chamomile &amp; Rose, Darjeeling, Decaf English Breakfast</i>	
Mozzo Coffee, Arabica/Robusta blend – <i>Espresso, Americano, Cappuccino, Latte, Macchiato, Mocha, Flat White, Decaf Coffee</i>	
Vegan Hot Chocolate	

*We are always on the lookout for experianced & friendly faces to join our team, if this is you or someone you know then please get in touch with us via*

**Wi-Fi – Talbot1480**

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