



## Draught

Beckford Lager	4.1%
Talbot Ale	4.2%
Estrella	4.6%
Poretti	4.8%
Guinness	4.1%
Tall Tales APA	4.5%
Ashton Press	4.8%
Harry's Scrummage	6.0%
Butcombe Original	4.0%

## Bottle

San Miguel GF	5.4%
Peroni GF	5.0%
Birra Moretti	4.6%
Brewdog IPA	5.4%
Goram IPA	0.5%
Lucky saint	0.5%
Glastonbury Dry Cider	4.2%

## Wine Specials

2022 Timo Vermentino, <i>San Marzano</i>	28
J. De Villebois Quincy, <i>France</i>	40
2022 Rocim, Mariana, <i>Portugal</i>	27
Riccitelli, Tinto de la casa, <i>Argentina</i>	40
Fili magnum Prosecco, <i>Italy</i>	60
Simpsons Blanc de Blanc	50

## Nibbles

'Olives Et Al' Pistou olives	4.5
Maldon oyster, tabasco, lemon	2.5

## Starters

Roasted garlic & butterbean soup, pancetta, sage crisps, bread	8
King oyster mushroom scallops, butternut puree, fennel salad, crispy cavolo nero	8.5
Korean Fowey mussels, spring onion, chilli, garlic, bread	9.5
Crispy lamb sweetbreads, celeriac puree, rhubarb, broad beans, jus	8.5
Whole Baked Camembert, olives sourdough	16

## Pub

Ploughman's; Westcombe cheddar, gammon, pickles, celery, pickle, tomatoes, bread	15
Pesto pappardelle, butternut, pine nuts, basil crisps	16
Prosciutto, pesto, sun blushed tomatoes, roast garlic mayo & rocket sandwich, chips	12.5
Cider-battered Brixham fish & chips, tartare sauce, mushy peas	18
Talbot beef burger, bacon, cheese, burger sauce, pickles, sesame burger bun, chips	16.5
Stokes Marsh farm 8oz rump steak, peppercorn sauce, salad, chips	22.5

## Mains

Hay smoked salt roasted beetroot, red wine carrot, braised leek, pea velouté, beetroot lavash	19
Pan fried Salmon, cuttlefish ink risotto, tiger prawn & octopus	25
Creedy carver duck breast, heritage carrots, pickled blackberries, Stornoway bon bon, parsnip puree, jus	28
Pan fried monkfish, spiced puy lentils, prosciutto, carrot puree, romanesco, jus	27
Dry aged cote de boeuf, crab & prawn mac 'n' cheese, peppercorn sauce, greens, chips	70

## Sides

Chips	4.5
Mixed salad	4.5
Crab & prawn macaroni cheese	10

*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*



## Dessert Wine, Port & Sherry

Black Muscat  
Sauternes  
Barros LBV & Tawny  
Somerset Ice Cider  
Pedro Ximenez  
Harvey's Bristol Cream

## Whisky

Glenfiddich 18yr  
Highland Park 12yr  
Talisker 10yr  
Laphroaig 10yr  
Glenmorangie 10yr  
Johnnie Walker Black Label  
Monkey Shoulder

## Cognac, Armagnac & Brandy

Château De Lacquy 1988, 1997 & 2000  
Armagnac Solera 2001  
La Vieille Prune  
Monteru Folle Blanche & Triple Toast  
Somerset Cider Brandy 5yr  
Remy Martin V.S.O.P

## Puddings

Sticky toffee pudding, butterscotch, vanilla ice cream 8.5  
Saffron poached pear, cardamon cake, maple cream, candied pecans 8.5  
Raspberry white chocolate steam pudding, crème anglaise 8.5  
White chocolate & miso mousse, yuzu gel, gingerbread & clementine 9  
Raspberry & white chocolate mousse, dark chocolate mousse, meringue, homemade chocolates 18

## Ice creams & Sorbets

Strawberry, Vanilla, Chocolate  
Raspberry, Mango, Rhubarb & hibiscus 2.5

## Affogato

Vanilla ice cream, homemade shortbread, espresso 5.5

## Cheese

Clawston Stilton – Rich & creamy, soft blue cheese, mild & mellow, pasteurised  
Westcombe Cheddar – Cave-aged artisanal cheddar with notes of hazelnut, citrus & caramel 12  
Rachel – Semi-hard goat's cheese, rich and nutty with a cider-washed rind  
*All served with crackers, homemade digestives, homemade lavoch bread, pickle*

## Tea & Coffee

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

*We are always on the lookout for experienced & friendly faces to join our team, if this is you or someone you know then please get in touch with us via [nathan@talbotinn.com](mailto:nathan@talbotinn.com)*

**Wi-Fi – Talbot1480**

*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*