



## Draught

Talbot Ale  
Butcombe  
Carlsberg  
San Miguel  
Guinness  
Ashton Press  
Stan's scrumpy cider

4.2%  
4.0%  
3.8%  
5.0%  
4.1%  
4.8%  
6.0%

## Aperitif

**Bloody Mary**  
Black Cow vodka, spiced tomato  
juice, Tabasco, Worcester sauce  
celery salt, black pepper  
**Aperol spritz**  
Aperol, prosecco, soda, orange

## Homemade

**Cream Soda** £3.00  
Vanilla syrup, gomme, soda  
**Ginger Beer** £3.00  
Ginger syrup, gomme, lime, soda  
**Rhubarb soda** £3.00  
Rhubarb syrup, gomme, soda  
orange

## Starters

Marinated green & kalamata olives, chilli £4.50  
Parsnip & apple soup, apple puree £6.50  
Rosary goats' cheese, beetroot, peas, edamame & broad bean salsa £8.00  
Tandoori monkfish, homemade naan, mint yogurt, cucumber, curry oil £9.50  
Talbot antipasti board, cured meats, mozzarella, pickles, sourdough £8.50

## Roasts

**Rare Roast Beef** £16.00  
35-day aged beef with horseradish  
**Roast Chicken** £16.00  
Castlemead Farm roasted chicken with bread sauce  
**Talbot Vegan Roast** £16.00  
Homemade lentil & kidney bean, nut roast

*All roasts are served with Cauliflower cheese, greens, parsnips, honey carrots, roast potatoes, Yorkshire pudding & gravy*

## Pub

Ploughman's, Westcombe mature cheddar, gammon, pickles, homemade bread £13.00  
Sumac roasted cauliflower, Chantenay carrots, quinoa, salad £14.50  
Thai sweet potato & peanut veggie burger, lime slaw, chips £14.50  
Cider battered fish, chips, tartare sauce, crushed peas £14.50  
Talbot beef burger, cheese, beef fat butter, burger sauce, pickles, gem, chips £14.50  
Pastrami & sauerkraut sandwich, mustard mayo, pickles, chips £10.50

## Sides

£4.00  
Chips / Mixed salad  
Homemade bread £1.00

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

**WEBSITE**  
[www.beckford.group](http://www.beckford.group)

**FACEBOOK**  
[@tetalbotinn](https://www.facebook.com/tbetalbotinn)

**INSTAGRAM**  
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## Puddings

Coconut pannacotta, passionfruit sorbet, burnt white chocolate	£7.00
Pineapple & chilli carpaccio, coconut sorbet	£7.00
Mille-feuille of dark & white chocolate mousse, honeycomb & orange	£7.00
Rose & pistachio blondie, mascarpone	£7.00
Lemon posset, Italian meringue	£7.00
Cinnamon & apple cake, pecans, crème patisserie, clotted cream ice cream	£7.00

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## Ice cream & Sorbet

£2.00 per scoop

Vanilla, Strawberry, Chocolate, Cherry, Cinnamon, Coffee, Blackberry ripple  
Apple, Raspberry

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## Affogato

Affogato - vanilla ice cream with a shot of espresso £5.00

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## Cheese

£12.00

Westcombe Cheddar – cow’s milk, unpasteurised, ages 11-18 months, mellow  
Rosary Goats Cheese– goat’s milk, Intensely rich, smooth and creamy full-flavoured, tangy finish  
Bath soft – A full-flavoured, creamy, organic, Brie-style cheese  
Dorset blue vinny- cows' milk, hard, crumbly cheese

*All served with homemade digestive, chutney & quince*

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## Tea & Coffee

Prince & Sons tea – English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Decaf  
Mozzo Coffee – Espresso, Americano, Cappuccino, Latte, Macchiato, Mocha, Cafetière

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### OUR SUPPLIER OF THE MONTH

#### The Traditional Meat Co.

We source the beef on our menu from The Traditional Meat Company which is reared just down the road at Parsonage Farm in Farley (a short drive from the pub). The Parsons have been farming the land almost since records began and Jo, the youngest daughter, with her husband Robin founded The Traditional Meat Company in 2009. Luckily for us, they now supply independent restaurants. You’ll often see Robin propping up the bar here with a pint. Be careful, if you get him talking about farming, he will keep you there for hours. You have been warned.

We are looking for great staff to join our team. Email [nathan@talbotinn.com](mailto:nathan@talbotinn.com) to find out more.

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