



## From the bar

Homemade Ginger Beer – <i>Homemade ginger syrup, gomme, lime, soda, angostura bitters</i>	3.5
Seedlip Spritz – <i>Seedlip, apple, elderflower, soda, mint</i>	7.5
Rhubarb & Grapefruit Bellini – <i>Homemade rhubarb &amp; grapefruit syrup, prosecco</i>	9
Bloody Mary – <i>Vodka, tomato juice, Worchester sauce, Tabasco, celery salt, lemon</i>	10
Seasonal Sour – <i>Gin, Homemade rhubarb syrup, homemade ginger syrup, sugar, lemon</i>	10
Talbot Ale – <i>Brewed especially for us by Keystone brewery, a 4.2% golden ale, hoppy with citric after notes</i>	2.6/4.5
Beckford Lager – <i>Brewed for our group by Butcombe Brewery, 4.1%, ultra crisp, triple filtered larger</i>	2.5/4.8

## Nibbles

Port & red wine Chorizo	4.5
Talbot Homemade Breadboard	6.5

*Tomato & garlic focaccia, olive bread, date & walnut bread, chilli, wild garlic & chive & onion butters*

## Starters

Red lentil soup, crème fraiche, homemade bread	8
Beetroot tartar, horseradish cream, rye crumble & dill, hazelnuts	8
Citrus Chalk stream trout, sorrel, grapefruit, cape berries, salt & pepper croutons	8.5
Crispy pork belly, cauliflower puree, pickled carrot, charred pear, jus	9.5
Talbot charcuterie, coppa, prosciutto, salami, Westcombe cheddar, olives, bread	9.5

## Roasts

<b>West country Roasted Sirloin</b>	21
<i>Horseradish sauce</i>	
<b>Roasted Parsonage farm pork loin</b>	19
<i>Apple sauce, Crackling</i>	
<b>Talbot Veggie Roast</b>	17
<i>Lentil &amp; oat bake</i>	
<i>Cauliflower &amp; leek gratin, greens, carrots, parsnip, red cabbage, roast potatoes, Yorkshire pudding &amp; gravy</i>	

## Mains

Ploughman's; Westcombe cheddar, gammon, pickles, celery, tomato, apple, homemade bread	15
Talbot veggie burger, sriracha vegan mayo, chips	16
Caesar salad, chicken, anchovies, parmesan, croutons	16
Talbot beef burger, bacon, cheddar, spiced tomato chutney, gherkins, tomato, chips	16.5
Cider battered Brixham fish & chips, tartare sauce, smashed peas	18

## Sides

Mixed leaf salad/chips/new potatoes	4.5
Truffle & parmesan chips	5.5

**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 allergies or require information on any ingredients in our dishes*



## Pudding Wine, Port & Sherry

Black Muscat  
Sauternes  
Barros LBV  
Barros Tawny  
Harvey's Bristol Cream  
Pedro Ximenez

## Cognac & Armagnac

Remy Martin Champagne V.S.O.P  
Château De Lacquy 1988  
Château De Lacquy 1997  
Château De Lacquy 2000  
Armagnac Solera 2001

## Brandy

Louis Roque, La Vieille Prune  
Maison Moneru, Folle Blanche  
Maison Moneru Triple Toast  
Somerset Cider Brandy 5yr  
Calvados  
Calvados Pays d'Auge V.S.O.P

## Puddings

White chocolate brulee, chocolate tuile	8
Strawberries & cream cake, basil crisps, strawberry sorbet	8.5
White chocolate mousse, stout cake, pistachio crumb, raspberry sorbet	8.5
Pineapple upside-down cake, vanilla ice cream, rum gel	8.5
Treacle tart, caramel sauce, creme fraiche sorbet	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.5

## Ice creams & Sorbets

Vanilla, Strawberry, Chocolate	2.5
Stem ginger, Mango, Passionfruit	

## Affogato

Vanilla ice cream with a shot of espresso, shortbread biscuit	6.25
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## Petit Fours

Handmade double chocolate & stout truffle, clotted cream fudge, shortbread & marshmallow	5.5
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## Cheese

Rachel – Semi hard Goat's cheese, sweet/medium nutty flavour, unpasteurised	12
Barber's 1833 – Smooth, creamy vintage cheddar, pasteurised	
Merry Wyfe – Cider-washed rind, similar to dutch gouda, pasteurised	
<i>All served with crackers, digestives, chutney, walnut bread</i>	

## Tea & Coffee

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

*We are 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)*

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