

Today's Ales & Ciders

Butcombe Original 4%
Crimson king 4.3%
Talbot ale 4.2%
Ashton Press 4.8%
Thatcher's Old Rascal 4.5%
Harrys Scrummage 6.2%

Today's Lagers & Stouts

Amstel 4.1%
Veltins Pilsner 4.8%
Butcombe Underfall 4.1%
Guinness 4.1%



Bottled Beers & Ciders

Brewdog Vagabond Pale Ale 4.5% (GF)
Estrella Daura 5.4%(GF)
San Minguel 0.0% (GF)
Brewdog Punk IPA 5.6%
Lucky saint 0.5%
Newt Cider 5.9%

Sherry

Harveys Bristol Cream
Xeco dry sherry
Pedro Ximenez

Starters

Roasted cauliflower soup, leek ash	£6.00
Pigs head terrine, miso mustard, turnip, onion bread	£7.50
Salt baked squash, Oxford blue, candied walnuts, sage	£7.50
Salmon gravlax, celeriac remoulade	£7.50
Black pudding, Cerney Ash, beetroot, pickled cauliflower	£7.50

Pub

Curry leaves, beetroot, mustard, coconut, bulgur wheat winter salad	£7.00/£14.00
Ploughman's – ham, Westcombe cheddar, pickles, homemade bread, salad	£13.00
Bacon, lettuce, tomato sandwich, chips, salad	£10.50
Beer battered fish, twice cooked chips, crushed peas, tartare	£14.50
Talbot burger, bacon, cheese, pickle, tomato, gem, homemade bun, chips	£14.50

Mains

Dry aged Stoke Marsh Farm sirloin steak, charred shallot, lobster hollandaise, leaves, chips	£24.00
Salted Atlantic cod, duck fat pomme anna, cauliflower puree, pickled cauliflower	£18.00
Fermented barley, salt baked root veg, parsnip, pickled blackberries	£15.00
Creedy Carver duck breast, butternut purée, heritage carrots, salt baked celeriac, pine, jus	£22.00
Pan fried seabass, charred grelots, Chanterelles, sherry reduction, chive	£18.00

Sides

£3.50

Chips • Cauliflower cheese • Truffled black kale • Rosemary roasted new potatoes
• Pine & apricot Jerusalem artichoke • Pine Chantenay Carrots

Please let us know if you have any allergies or require information on ingredients used in our dishes.

A discretionary 10% service charge will be added to your final bill

Regrettably American Express cards are not accepted

Puddings	£7.00
Pistachio & raspberry Bakewell tart, vanilla ice cream	
Chocolate delice, caramelised bananas, Banoffee ice cream	
Orange polenta cake, burnt orange segments, gin sorbet	
Raspberry parfait, lime granita, Meringue	
Affogato	£5.50
Selection of ice creams & sorbets	(per scoop) £2.00

Pudding Wine

From sweet to sweeter

Black Muscat 'Elysium', Quady, USA	75ml Glass £6.50	Bottle 37.5cl	£28
Noble Riesling, Godfrey's Creek, New Zealand	75ml Glass £7.50	Bottle 37.5cl	£35
Sauternes, Castelnau de Suduiraut, France	75ml Glass £8.00	Bottle 37.5cl	£36
Gruner Veltliner Eiswein, Austria	75ml Glass £9.50	Bottle 37.5cl	£60

Cheese

Isle of White blue – a soft & creamy light blue cheese £10.00

White's Tor – unpasteurised soft goats cheese, Glastonbury

Pitchfork cheddar - unpasteurised cow's cheese, North Somerset

Rachel Reserve – hard wash rind goats cheese, matured for 18 months, Somerset

Port

Barros, Late Bottled Vintage, Portugal	50ml Glass £4.50	Bottle £45
Barros, Colheita 1996, Portugal	50ml Glass £6.00	Bottle £70

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Gin

A taste of the Southwest:

Conker - Bournemouth, Dorset	£4.75
Pothecary - Christchurch, Dorset	£5.75
Ramsbury - Aldbourne, Wiltshire	£5.50
Garden Swift - Cotswolds	£5.50
Cotswolds - Cotswolds	£5.00
Salcombe - Salcombe, Devon	£5.50
6 O'clock - Bristol	£4.25
6 O'clock Damson	£5.00
Tarquin's - Wadebridge, Cornwall	£4.00
Plymouth - Plymouth	£4.00
Bath Gin	£4.25



Christmas at the Talbot Inn.

Other Gins:

Hendricks	£4.25
Badger Sloe	£4.00
Sipsmiths	£4.25
Gordons	£3.25
Portobello Road	£4.25
Anno	£4.20
Edinburgh gin	£4.50
Chapel Down	£5.00
Colonel Fox's	£4.00
Seedlip Garden (non alcoholic)	£3.50
Seedlip Spice (non alcoholic)	£3.50
Seedlip Grove (non alcoholic)	£3.50

We offer our Christmas menu to parties between
6 & 48 people.

2 Course £29
3 Course £35

Christmas meals can be served in our Sitting
Room or Coach House Grill.

Pre-orders required. Excludes Saturdays.

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