

The Talbot Hotel

Eatery & Coffee House

Grazing

Warm Marinated Olives Sd, Mu	£4
Petit Charcuterie Plate , olives, sun dried tomatoes, rocket, rustic bread G, L, Mu, Sd	£5
Honey and Mustard Roasted Oundle Sausages G, L, Mu	£4
Onion Bhaji , yoghurt raita D	£4
Rustic Breads , olive oil, balsamic G, L, Sd	£4
Plaice Goujons , lemon mayonnaise D, E, G, L, F	£5
Pulled Pork Bonbons , winter chutney D, E, G, L, F, Sd	£5
Halloumi & Sun Blushed Tomatoes D, Sd	£4
Moroccan Hummus , grilled flatbread D, G, L, Se	£4
Chicken Tikka Bites D, G, S	£4
Patatas Bravas , tomato sauce G	£4
Fried Whitebait , caper dressing D, E, F, G, L	£5

Starters

Soup of the Season , crusty bread Ce, D, G, L	£6
Goat's Cheese , roasted squash, red chard, seeds D, Sd	£7
Smoked Haddock & Saffron Arancini , charred leeks, tomato chutney Ce, D, E, F, G, L, Sd	£8
Confit Duck Rilette , pickled walnuts, roasted orange purée, filo crisp Ce, D, N, G, L	£8
Tempura Halloumi , chargrilled aubergine, sun blushed tomatoes D, G, L, Sd	£7
Ham Hock Terrine , quail's egg, watercress mayonnaise, apple jelly, rye crouton Ce, Mu, G, L, E	£7

Seasonal Mains

Roasted Chicken Supreme , dauphinoise, carrot velouté, winter greens, chicken glaze D, Sd, Ce	£15
Pan Fried Hake , butternut squash, parmentier potatoes, crispy kale, orange vinaigrette E, D, Sd	£16
Braised Ox Cheek , horseradish mash, pickled & roast kohlrabi, buttered romanesco, rosemary jus Ce, D, Sd	£16
Roast Pork Belly , potato & celeriac croquette, honey glazed parsnip, hispi cabbage, black pudding, blackberry jus D, E, Sd, Ce, G	£16
Lamb Rump , smoked leek, charred cauliflower, fondant potato, jus D, Sd, Ce	£18
Roasted Vegetable Pappardelle 'Alfredo' , poached hen's egg D, E, G, L	£13

Classic Mains

28 Day Aged Black Angus Beef Rib Eye or Sirloin Steak , portobello mushroom, grilled tomato, hand cut chips, beer battered onion rings, peppercorn sauce D, G, L	£22
Fish & Chips , beer battered fillet of cod (North Atlantic), hand cut chips, crushed minted peas, tartare sauce G, L, D, F, Sd	£15
The Talbot Burger , Angus beef burger, grilled bacon, West Country Cheddar, toasted brioche, hand cut chips or skinny fries, sweet onion relish G, L, D, Mu, Sd	£14
Pie of the Day , hand cut chips, market vegetables E, D, G, L	£14
Cauliflower Mac 'n' Cheese Burger , black pepper mayonnaise, toasted brioche bun, hand cut chips or skinny fries E, D, G, L	£14
Ham, Egg and Chips , Mustard glazed ham, two duck eggs, hand cut chips Mu, E, G	£13

Salads & Platters

Classic Caesar Salad , anchovies, Parmesan, croutons G, L, Sd, E, Ce	£14
Super 'Veggie' Salad , Feta, spiced pumpkin, romanesco, seeds, puffed barley D, G, Sd	£12
Ploughman's , Seven Wells pork pie, Lincolnshire Poacher cheese, honey & mustard glazed ham, balsamic baby shallots, piccalilli, sweet onion relish G, L, Ce, Mu	£14
Mezze Platter , hummus, tzatziki, marinated olives, Feta, grilled flat bread, sweet onion relish dressed leaves G, L, Sd, Mu, Ce	£14
Seafood Platter , smoked salmon & hot smoked trout, mini prawn & crayfish cocktail, plaice goujons, tartare sauce, oak leaf, lemon, multiseed bloomer G, L, Sd, Mu, Ce	£16

Sides

Rosemary Sea Salted Hand Cut Chips G, F	£4	Buttered Seasonal Vegetables D	£4
Skinny Fries G, F	£4	House Coleslaw E, D, Mu, Ce	£4
Local Beer Battered Onion Rings G, F	£4	Talbot House Salad Ce, Mu, S	£4
Roasted Squash & Winter Greens D	£4		

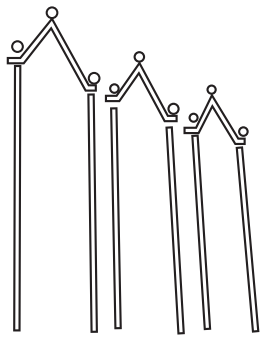
We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

Allergy Key: We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin
N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



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Wine List

White

	175ml	250ml	bottle
Ponte Gio Bianco, Italy: A clean, crisp and refreshing dry white wine	£4.60	£6.10	£18.00
Spearwood Chardonnay, Australia: Fresh, juicy white with melon fruit flavour and a crisp finish	£5.00	£6.70	£19.00
Clockwork Raven Sauvignon Blanc, South Africa: An off dry white wine that is clean as a whistle with vibrant acidity and reasonably intense aroma	£5.10	£6.80	£20.00
Lyric Pinot Grigio, Italy: A really characterful Pinot Grigio with tempting apricot, peach and melon fruit	£5.10	£6.80	£20.00
Stellar Running Duck, Chenin Blanc, Sauvignon Blanc, South Africa: Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin	£5.50	£7.60	£22.00
Chai de Bordes, Bordeaux Blanc, France: A crisp and dry white wine with smoky mineral notes in addition to the citrusy fruit	£5.70	£7.70	£23.00
Finca de Oro Viura, Sauvignon Blanc Rioja, Spain: Fresh, clean and youthful with attractive apple and pear drop aromas	£5.60	£7.60	£22.00
Andean Vineyards Torrontés, Argentina: A light bodied, vibrant dry white wine with floral and fruit aromas from the Torrontés grape	£6.10	£8.10	£24.00

Red

	175ml	250ml	bottle
Ponte Gio Rosso, Italy: A soft and approachable red; fruity and light	£4.60	£6.10	£18.00
Clockwork Raven Merlot, Chile: Smooth and approachable with classic dark plummy Merlot fruit	£5.10	£6.80	£20.00
Stellar Running Duck Fairtrade Shiraz, Western Cape, South Africa: Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish (<i>Organic</i>)	£5.60	£7.60	£22.00
Finca de Oro Rioja, Spain: A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas	£5.60	£7.60	£22.00
Woolshed Cabernet Sauvignon, Australia: Dark and impressive, full of mint and blackcurrants	£5.70	£7.70	£23.00
Chai de Bordes Bordeaux, France: A mid bodied Claret that has ripe spicy fruit and yielding tannins	£5.70	£7.70	£23.00
Andean Vineyards Malbec, Argentina: A mid bodied and warming red wine that has a good attack of damson and spice aromas	£6.40	£8.40	£25.00
Brampton Old Vine Red, South Africa: A proper chunky mid-full bodied red that has aromas of blackcurrant, spice and oak			£25.00

Rosé

	175ml	250ml	bottle
Jack & Gina Zinfandel Rosé, California: Medium-sweet with delicious red fruit flavours and plenty of lively acidity	£5.10	£6.80	£20.00
Ponte Pinot Grigio Rosato, Italy: A fresh and youthful off dry wine that has a lovely rose petal pink colour	£5.10	£6.80	£20.00

Sparkling
& Champagne

	125ml	bottle
Prosecco Viticoltori Ponte, Treviso, Italy: Clean, dry and crisp, with a creamy finish	£4.70	£24.50
Franschhoek Vineyards Chardonnay Pinot Noir Brut NV, South Africa: A stylish traditional method sparkling wine with aromas of citrus, melon and biscuit		£29.00
Champagne De Chadelles, France: With fine bubbles, this is a light Champagne with lively fruit character and a fresh finish	£6.80	£35.00
Taittinger Vintage Brut, Reims, France: An intense and robust Champagne with bold red fruit and yeast aromas		£60.00
Taittinger Prestige Rosé NV, Reims, France: Palish pink in colour, with a powerful mousse and good fruit on the palate		£65.00

Prestige Cellar

	175ml	250ml	bottle
Sancerre, Les Pierres Blanches Bougrier, Loire, France: A well structured dry white wine, with a stoney, leafy, green fruit aroma			£34.00
Esk Valley Sauvignon Blanc, Marlborough, New Zealand: An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish	£6.70	£8.70	£26.00
Domaine du Père Pape Châteauneuf-du-Pape, Rhone, France: A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish			£39.00
Primitivo Itynera, IGT Salento, Italy: Rich and full bodied, with a big whack of blackberry fruit	£6.70	£8.70	£26.00
Chapel Down Brut, England: Classic buttery brioche aromas are followed by lively citrusy flavours on the palate		125ml	bottle
		£6.20	£33.00