

The TALBOT

16th Century
4 Star Silver Inn

While you wait

Rustic bread with balsamic vinegar and olive oil - v	£4.00
Marinated green olives with sun blushed tomatoes - v	£4.50
Halloumi chips with sweet chilli and rocket - v	£5.25

Starters

Homemade soup of the day with rustic bread - v	£6.00
Chicken liver parfait, red slaw, toast and green tomato chutney	£7.25
Tempura prawns, sweet chilli sauce and radish salad	£7.75
Caprese salad of heritage tomatoes, mozzarella and rocket with balsamic dressing - v	£6.75 / £11.75
Potted crab and crayfish served with a brown shrimp and tarragon butter, pickled cucumber and crostini	£8.00

To Share

Cheese ploughman's with Cheddar, Stilton and Brie, tomato, pickle and apple with rustic bread - v	£12.50
Coronation chicken board with gherkins, vegetable sticks, red slaw and focaccia	£13.00
Hunters board with a selection of Wiltshire cheese, home-cooked honey glazed Wiltshire ham, focaccia, tomato, apple, pickles and chutney	£14.00

Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	£13.00 / £7.75
6oz beef burger on a toasted buttermilk bap with tomato chutney, mozzarella cheese, slaw, onion rings and chips	£12.50
Greek salad of pearl couscous, feta, olives, herbs, red onion, tomatoes and cucumber with lemon vinaigrette	£11.50
Smoked haddock fishcake with a poached egg and lemon hollandaise sauce on wilted spinach with peas and beans	£13.50 / £7.75
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	£12.50 / £7.75
Crispy panko free-range chicken with garlic and chive butter, green beans, slow roasted tomato and sauté new potatoes	£13.50
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	£13.50 / £7.50
Shortcrust pastry pie of the day with chips and buttered seasonal greens	£14.00
10oz dry aged rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips - <i>Add a peppercorn, Béarnaise or Stilton sauce for £2.00</i>	£20.50
Pan-fried halloumi with a warm salad of chickpeas, flame roasted pepper, red onion, rocket and green beans with a lime and chilli dressing - v	£12.50

Add free-range grilled chicken breast for an extra £4.00

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING

(v) = vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten free menu are gluten-free. Our menu descriptions do not include all ingredients.

IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING.

Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. 0617/1.



Sides

Beer battered onion rings	£3.25	Garlic bread with cheese - v	£4.50
Chips - v	£3.25	House salad - v	£3.25
Chips with cheese - v	£4.25	Seasonal vegetables - v	£3.25
Garlic bread - v	£3.50	Sweet potato fries - v	£3.75

Sandwiches

Please ask for today's bread selection and then choose from the fillings below

Brie, bacon and cranberry	£7.50
Fish goujons with tomato, lettuce and tartare sauce	£7.50
Wiltshire ham and double Gloucester cheese with tomato and watercress	£7.50
Mature Cheddar cheese and chutney - v	£6.75
Flame grilled red pepper and halloumi with pesto - v	£7.00
Smoked salmon, cream cheese and cucumber	£8.00
Sausage and 6X mustard	£7.00

Puddings

All puddings £6.00

- Sticky toffee pudding with rich toffee sauce and vanilla ice-cream - v
- Affogato - vanilla ice-cream topped with an espresso and amaretti biscuits - v
- Seasonal fruit crumble with a crunchy oat topping and served with custard - v
- Raspberry and white chocolate sherry trifle
- Choose 3 scoops from our ice-cream and sorbet selection, ask us for more details - v

A selection of British cheeses with assorted biscuits, apple, grapes, celery and chutney - v	£8.50
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Hot Drinks

Americano	£2.50	Double espresso	£2.75
Cappuccino	£3.00	Flat white	£3.00
Latte	£3.00	Hot chocolate	£3.25
Espresso	£2.25	Pot of tea	£2.75

Seasonal daily specials are always available ask us for more details

Putting on our Sunday Best...

We use only the best ingredients for our Sunday roasts - matured Angus and Hereford beef, outdoor reared Wiltshire pork and succulent free-range chicken all cooked to perfection. Yorkshire puddings and crispy roasted potatoes, along with seasonal vegetables and rich flavoursome gravy complete the perfect Sunday roast. Sit back and let us do all the hard work.