

The TALBOT

16th Century 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
Peppers stuffed with creamed cheese - v	£4.50

Starters

Homemade soup of the day with rustic bread - v	£6.00
Camembert, fig and onion tart on a dressed walnut salad - v	£7.50
Prawn and smoked salmon cocktail with a Bloody Mary dressing	£8.00
Ham hock terrine with pickled vegetables and rustic bread	£7.50
Mushrooms sautéed with shallots, garlic and parsley with a creamy Stilton sauce and toasted focaccia fingers - v	£7.25

Mains

Fish of the day in a Wadworth beer batter served with chips, peas and tartare sauce	£13.00 / £7.75
6oz beef burger with Cheddar cheese, onion relish, lettuce and tomato on a toasted buttermilk bap with onion rings and chips	£12.50
Homemade fishcakes of the day with creamed spinach, grilled lemon and fries	£13.50 / £8.00
Home-cooked honey glazed ham with free-range eggs, slow roasted tomato and chips	£12.50 / £7.75
Stir-fried vegetables with ginger, chilli, soy and honey served with basmati rice - v	£12.00 / £7.75
Pan-fried lambs liver with crispy bacon in an onion gravy with seasonal greens and creamy mashed potato	£13.50
Shortcrust pastry pie of the day with chips and buttered seasonal greens	£14.00
Goan chicken curry with fiery red chillies, garlic, ginger tomatoes, tamarind and coconut milk with basmati rice and chapati	£13.50 / £8.00
Pumpkin tortellini with a walnut and rosemary burnt butter sauce, gorgonzola and rocket	£12.50
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

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 - v	£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		

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
Smoked salmon, cream cheese and cucumber	£8.00
Sausage and 6X mustard	£7.25

Puddings

All puddings £6.00

- Chocolate and coconut tart with vanilla ice-cream - v
- Vanilla crème brûlée with spiced homemade shortbread and mulberry sorbet - v
- Lemon meringue tartelette with lemon sorbet - v
- Apple, cinnamon and sultana pie served with custard - v
- 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.