



## THE TALBOT

Nocellara olives £4.5 (vg/gf)  
Sourdough bread & Netherend Farm butter £5.5 (v)

### Small/Sharing Plates

Soup of the day £8 - *Add bread +£3*  
Padron peppers, sea salt £7 (vg/gf)  
Hummus, crumbled vegan feta, sumac, flatbread £8 (vg)  
Halloumi fries, peashoot, spiced tomato & caramelised red onion chutney £8 (v)  
Chorizo & Manchego cheese croquettes, aioli, quince jelly, peashoots £8.75

### Sunday Roasts

28-Day aged rump of beef (*served pink*) £23.5  
Slow roast pork loin – apple sauce £21.5  
Yorkshire chicken supreme £22.5  
Vegetable wellington - butternut squash, onion, spinach £20.5 (v/vg option)  
*All roasts served with potatoes, red cabbage, kale, carrot and parsnip, Yorkshire pudding & gravy*

### Other Mains

Quinoa salad, roasted mix vegetables, chestnuts, mixed herbs, pomegranate masala £17 (vg/gf)  
Miso salmon fillet, mash potatoes, kale and pea shoot £22  
Beer battered haddock & chips, tartare sauce, mint mushy peas £18.5

### Sides

Cauliflower cheese (v) £7	Red cabbage & kale £6.5 (vg/gf)
Roast potatoes £5.5 (vg/gf)	Truffle & Parmesan fries £6.5 (v/gf)
Pigs in blankets £6.5	Rosemary & garlic salt chips £6.5 (vg/gf)

### Desserts

Apple, pear & almond crumble, vanilla custard £8.5 (vg & gf options available)  
Sticky toffee pudding, toffee sauce, salted caramel ice cream £8.5  
Dark chocolate & hazelnut brownie, chocolate sauce, vanilla ice cream £8.5  
Affogato £6.5 (gf)  
Ice Cream Union - Selection of flavours £7.5 (gf/vg options available)

Please ask the team for any queries regarding allergens

*Nuts and other allergens are used in our kitchen – if you have any dietary concerns please speak to a member of team.*

*(v) vegetarian – (vg) vegan -- (gf) gluten free*

*A discretionary service charge of 12.5% is added to tables dining; with team service.*



## THE TALBOT

Nocellara olives with garlic, chilli & rosemary £4.5 (vg/gf)

Sourdough bread & Netherend Farm butter £5.5 (v)

### Starters

Padron peppers, sea salt £7 (vg/gf)

Soup of the day £8 - *add bread* £3

Hummus, crumbled vegan feta, sumac, flatbread £8 (vg)

Halloumi fries, pea shoot, spiced tomato & caramelised red onion chutney £8 (v)

Chorizo & Manchego cheese croquettes, aioli, quince jelly, pea shoots £8.75

Breaded Chicken Wings, choice of flavour: Buffalo, Korean BBQ, Hot with blue cheese dip

*4 wings £7.5 8 wings £15 - Add fries £5 / Chips £6*

### Main Course

Quinoa salad, roasted mix vegetables, chestnuts, mixed herbs and pomegranate masala £17 (vg/gf)

Miso salmon fillet, mash potatoes, kale and pea shoot £22 (gf)

Bavette steak, watercress, mushroom, peppercorn sauce, chips £22 (gf)

Beer battered haddock & chips, tartare sauce, mint mushy peas £18.5

Portobello mushroom burger, vegan cheese, jalapeno mayo, baby gem, gherkin, tomato, fries £18 (vg)

Buttermilk chicken thigh burger, mango chutney, aioli, baby gem, gherkin, beef tomato, fries £18.5

Talbot beef burger, bacon, mature cheddar, burger sauce, baby gem, gherkin, beef tomato, fries £18.75

Cumberland pork sausage & mash, with peas, rich onion gravy £19.5

Shepards pie, with peas & gravy £20 (gf) - *Add cheddar* £0.5

### Sides

Rosemary & garlic salt chips £6.5 (vg/gf)

Truffle & Parmesan fries £6.5 (v/gf)

Buttered winter greens £6.5 (v/gf)

House salad £6.5 (vg/gf)

Mash potato £6 (v/gf)

### Desserts

Apple, pear & almond crumble, vanilla custard £8.5 (vg & gf option available)

Sticky toffee pudding, toffee sauce, salted caramel ice cream £8.5

Dark chocolate & hazelnut brownie, chocolate sauce, vanilla ice cream £8.5

Affogato £6.5 (gf)

Ice Cream Union - Selection of flavours £7.5 (gf/vg options available)

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THE TALBOT

# DRAUGHT

			ABV	HALF	PINT
Guinness	Dublin	Stout	4.2	3.45	6.90
Cruzcampo	Spain	Lager	4.4	3.40	6.60
Heineken	Netherlands	Lager	5.0	3.30	6.50
Asahi	Tokyo	Premium Lager	5.0	3.90	7.80
Neck Oil	London	Session IPA	4.3	3.80	7.50
Camden Pale	London	Pale Ale	4.0	3.40	6.60
Birra Moretti	Italy	Lager	4.6	3.40	6.70
Heineken 0%	Netherlands	AF Lager	0.0	3.00	6.00
Inch's Cider	Hereford, UK	Medium Cider	4.5	3.30	6.50

# IN THE FRIDGE

## BOTTLED BEER

			ABV	
Corona	Mexico	Lager	4.5	5.20
Budweiser	USA	Pale Lager	4.5	5.50
Peroni Nastro Azzurro	Italy	Pale Lager	5.0	5.50
Peroni Gluten Free	Italy	GF Pale Lager	5.0	5.50
Birra Moretti Zero	Italy	AF Lager	0.05	5.50
Guinness 0.0	Dublin	AF Stout	0.0	5.50

## BOTTLED CIDER

Rekorderlig -Strawberry & Lime	Sweden	Flavoured Cider	4.0	5.50
Old Mout Zero -Berries & Cherries	New Zealand	Flavoured Cider	0.0	5.50

# WINES

## SPARKLING

		ABV	125ml	750ml
Prosecco Extra Dry	Vignana	11.0	8.10	35.50
Champagne Collet, Brut Champagne	Champagne	12.5		65.50

## WHITE

			175ml	250ml	750ml
Castillo de Piedra Airen Verdejo	La Mancha, Spain	11.0	6.30	8.90	26.50
Maison Des Bretons Medium Dry	Vin de France	10.5	6.60	9.40	28.00
Chardonnay 'Spearwood'	South Eastern Australia	11.0	7.20	10.30	30.50
Pinot Grigio 'Lyric'	Veneto, Italy	10.5	8.00	11.60	33.50
Sauvignon Blanc, Pays d'Oc., Aimery Nobles Vignes	Limoux, Pays d'Oc., France	11.0	8.20	11.80	35.00
Sauvignon Blanc 'Cloud Island'	Marlborough	12.5			38.00
Albariño 'Coral do Mar', Rías Baixas, Pazo do Mar	Galicia Rías Baixas	13.0			40.50
Greco di Tufo, Campania, Feudi di San Gregorio Campania	Greco di Tufo	12.5			40.50
Chablis, Michel Gayot	Burgundy	12.5			55.50



THE TALBOT

**ROSÉ**

		ABV	175ml	250ml	750ml
Castillo de Piedra Tempranillo Rose	Veneto, Italy	10.5	6.30	8.90	26.50
Pinot Grigio Blush 'Lyric'	Veneto, Italy	11.0	7.20	10.30	30.50
Primitivo Rosé 'Tramari,' Salento, San Marzano	Apulia, Salento	12.5	7.20	10.30	30.50
Henri Gaillard Côtes de Provence	Provence, France	12.5	8.95	12.75	38.00

**RED**

		ABV	175ml	250ml	750ml
Castillo de Piedra Tempranillo	La Mancha, Spain	11.0	6.30	8.90	26.50
Merlot, Sieur d'Arques Aimery Nobles Vignes	Limoux, France	13.0	6.80	9.70	29.00
Rioja Tinto 'Finca de Oro'	Rioja, Spain	13.0	7.20	10.30	30.50
Pinot Noir Reserva, Las Ondas	Valle Central, Chile	13.0	8.00	11.60	33.50
Malbec 'Andean', Mendoza, Andeluna	Mendoza, Argentina	12.0	8.30	11.80	35.00
Côtes du Rhône, Cuvée St Laurent	Rhône, France	14.5			38.00
Château Lestrille, Bordeaux Supérieur 2016	Bordeaux, France	14.0			45.00
Primitivo di Manduria 'Vitti', Cantine San Marzano	Salento, Italy	14.0			45.00

**CLASSIC COCKTAILS**

Classic Margarita	11.50		
Espresso Martini	11.50	Cosmopolitan	10.75
Whiskey Sour	11.50	Passionfruit Martini	11.75
Amaretto Sour	11.50	Old Fashioned	11.00
Gin / Vodka Martini	11.00	Manhattan	11.50
Negroni	11.50	Tequila Paloma	12.00

**SIGNATURE COCKTAILS**

Tommy's Margarita	11.50
Olmecca Silver Tequila, Lime Juice, Agave	
Coconut Rum-arita	11.50
Olmecca Reposado Tequila, Coconut Rum, Coconut Cream, Lime Juice, Agave	
Mezcal Paloma	12.00
Mezcal, Grapefruit Juice, Lime Juice, Agave	
Elderflower Gimlet	11.25
Gin, Elderflower Cordial, Lemon Juice, salt rim	
Raspberry Bramble	10.50
Gin, Raspberry Liqueur, Lemon Juice, Gomme	
Talbot Signature Bloody Mary / Bloody Maria	11.00
House Tomato Mix, Vodka or Tequila	
Virgin Mary (Non-Alc)	4.00

**MOCKTAILS** 6.50

Elderflower Garden
Elderflower cordial, apple & lime juice
Minty Melon
Watermelon syrup, mint, soda
Berry twist
Summer berry syrup, pineapple & lemon juice

**SPRITZ** 10.50

Aperol Spritz
Campari Spritz
Elderflower Spritz