

GRAZING

Warm marinated olives £3

Lime, coriander & chilli pulled pork fritters,
mango salsa [G, Ce, D, E, Mu, Sd] £4

Peanut chicken satay [Ce, S, Sd, N, Mu, P] £4

Honey & mustard roasted Oundle sausages
[D, G, Sd, Mu, Ce] £4

Rustic breads, local olive oil, aged balsamic [G, S, Sd] £3

Homemade plaice fish fingers,
paprika aioli [F, G, E, Mu, Sd, D] £5

STARTERS

Soup of the season, crusty bread [G, D, Ce] £6

Smoked mackerel paté, horseradish panna cotta,
pickled cucumber, watercress emulsion
[Sd, Mu, D, E, F, Ce] £7

Wild mushroom fricassée, English muffin,
locally sourced poached egg [E, Sd, Mu, Ce, D] £7

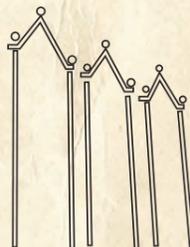
Breast of wood pigeon, celeriac, raisin,
capers, hazelnuts [Sd, N, D, Ce,] £8

Seared black pearl scallops, butternut squash purée,
chimney smoked bacon, crushed peas,
gremolata [D, Ce, Sd, Mo, F] £9

Rabbit in the garden, rabbit & chicken terrine,
carrot three ways, cold pressed fennel, elderflower
[E, D, Ce, Sd, Mu] £8

A MESSAGE FROM OUR HEAD CHEF

Aaron and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made gluten free, please ask a member of our team who will be able to advise you.



The Talbot Hotel Eatery & Coffee House

SEASONAL MAINS

Slow cooked lamb shank, pea, watercress & pearl barley risotto,
confit root vegetables, cooking liquor [Ce, D, E, G, Mu, Sd] £18

Local honey glazed Gressingham duck breast, boulangère potatoes,
sautéed green kale, apple gel, blackberry pan sauce [Sd, Mu, Ce, D] £17

Pan fried fillet of hake, sautéed spinach & baby gem,
chimney smoked bacon lardons, carrot & vanilla velouté
[G, D, Ce, F, Mu, Sd] £15

Chicken ballotine, stuffed with lemon, parsley & garlic, parmentier potatoes,
butternut squash purée, watercress emulsion [Sd, Mu, Ce, D] £14

Seared fillet of sea bass, crushed white beans, confit garlic,
sunblushed tomatoes, Jerusalem artichoke purée [D, Ce, Mu, Sd] £16

CLASSICS

28 day aged Black Angus beef ribeye or sirloin steak, portobello mushroom,
grilled tomato, hand cut chips, beer battered onion rings [D, E, Mu, Sd, Ce, G] £21

Ideal accompaniments: peppercorn sauce, Béarnaise sauce or
Colston Bassett Stilton [D, E, Mu, Sd, C] £3 each

Fish & chips, beer battered fillet of cod (North Atlantic),
hand cut chips, pea & mint purée, tartare sauce [G, D, F, Sd, E] £14

The Talbot Burger, Angus beef burger, black treacle cured bacon,
West Country Cheddar, toasted brioche, hand cut chips or skinny fries, sweet
onion relish [Ce, D, E, G, Mu] £13

Make it skinny – no bread or chips, just add one of our side salads

Leek, Stilton & chestnut open tart, caramelised onion, wholegrain mustard,
roasted new potatoes, crispy kale [C, Ce, D, E, G, Mu] £12

Pie of the day, seasonal vegetables, hand cut chips, pan gravy [Ce, D, E, G, Mu] £14

Share your experience #FoodDrinkRooms

SALADS

Traditional chicken Caesar salad, romaine lettuce, herb croutons,
Parmesan cheese & anchovy dressing [D, G, E, F, Mu, Sd] £14

Quinoa salad, sweet potatoes, apple [Ce, Mu, Sd] £12

Trio of smoked fish salads, smoked salmon with dressed rocket & capers,
smoked mackerel with orange infused fennel, curly endive & almonds,
hot smoked trout with oak leaf, lemon & beetroot [Ce, Mu, D, F, Sd] £14

PLATTERS

Plenty for one or enough for two to share

Ploughman's, Seven Well's pork pie, Lincolnshire Poacher cheese,
honey & mustard glazed ham, balsamic baby shallots, homemade
piccalilli, sweet onion relish [Ce, D, E, Sd, Mu, G] £14

Mezze platter, humous, tzatziki, kalamata olives, Feta,
grilled flat bread, sweet onion relish, dressed rocket [G, S, E, D, Se, Sd] £13

Seafood platter, Chapel & Swan smoked salmon with dressed rocket,
plaice fish fingers with tartare sauce & lemon,
moules marinière with multiseed bloomer,
seared scallops with mango, chilli & coriander
[D, Ce, E, F, G, Mo, Mu, Sd] £18

SIDES

Rosemary & sea salt hand cut chips [G, F] £3.50

Skinny fries [G, F] £3.50

Beer battered onion rings [G, Sd] £3.50

Confit root vegetables, swede, carrot, celeriac [D] £3.50

Sweet potato mash [D] £3.50

Classic green salad [Sd, Ce] £3.50

Sunblushed tomato, rocket & Parmesan salad [Sd, D] £4

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

✦ WHITE WINE ✦

175ml / 250ml / Bottle

...A DRY AND CRISP WHITE

Ponte Gio Bianco, Italy: A clean, crisp and refreshing dry white wine **£4.00 / £5.70 / £16.80**

Lyric Pinot Grigio, Italy: A really characterful Pinot Grigio with tempting apricot, peach and melon fruit **£4.60 / £6.30 / £18.50**

J Moreau et Fils Chablis, Burgundy, France:
Steely and dry with a hint of green in the colour.
Like all fine Chablis the fruit is balanced by crisp acidity **£29.00**

...A FRUIT-DRIVEN WHITE

Spearwood Chardonnay, Australia: Fresh, juicy white with melon fruit flavour and a crisp finish **£4.30 / £6.05 / £17.00**

Les Vignerons Colombar Vermentino, France:
A light, youthful and crisp dry white wine that has aromas of apple, banana and green leaves **£4.60 / £6.20 / £18.00**

Stellar Running Duck Chenin Blanc, Sauvignon Blanc, South Africa: Refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin **£5.30 / £6.90 / £21.00**

...AN AROMATIC AND RACY WHITE

Invenio Riesling, Germany: Clean with a rich texture and a fresh floral bouquet **£4.60 / £6.20 / £18.00**

Las Ondas Sauvignon Blanc, Valle Central, Chile:
A fresh, clean and spritzy dry white wine with no shortage of lively fruit **£5.20 / £6.50 / £19.00**

Esk Valley Sauvignon Blanc, Marlborough, New Zealand:
An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish **£5.90 / £8.40 / £24.50**

...A COMPLEX AND OAK-AGED WHITE

Franschhoek Vineyards Semillon, South Africa:
Pronounced toast and nut aromas are followed by ripe fruit on the palate **£5.10 / £7.10 / £21.00**

Meursault, Louis Jadot, Burgundy, France:
This great white Burgundy has a strong persistent flavour.
It is rich and fat, with a long finish **£45.00**

✦ RED WINE ✦

175ml / 250ml / Bottle

...A LIGHT, DELICATE RED

Ponte Gio Rosso, Italy: A soft and approachable red; fruity and light **£4.00 / £5.70 / £16.80**

Les Vignerons Grenache Pinot Noir, France: A mid-light bodied red with soft tannins and a good attack of jammy, juicy red fruit **£4.60 / £6.20 / £18.00**

Finca de Oro Rioja, Spain: A surprisingly refined and complex mid-bodied red, showing dark fruit, spice and oak aromas **£5.40 / £7.20 / £21.00**

...AN OAKED, INTENSE RED

Woolshed Cabernet Sauvignon, Australia: Dark and impressive, full of mint and blackcurrants **£5.60 / £7.50 / £22.00**

Domaine du Père Pape Châteauneuf-du-Pape, Rhone, France:
A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish **£36.00**

Varej Barolo, Italy: A full bodied red that has plenty of rich juicy fruit to balance the grainy tannins **£45.00**

...A FRUITY AND JUICY RED

O&E Merlot, France: Smooth and mellow with juicy plum flavours **£4.60 / £6.50 / £19.00**

Millstream Pinotage, Western Cape, South Africa: This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety **£5.20 / £6.50 / £19.00**

Andean Vineyards Malbec, Argentina: A mid bodied and warming red wine that has a good attack of damson and spice aromas **£5.80 / £7.80 / £22.00**

Cycles Gladiator Pinot Noir, California: A youthful blast of raspberry and red cherry fruit defines this lightish bodied red wine **£6.20 / £8.00 / £24.00**

...A SPICY, PEPPERY RED

Spearwood Shiraz, Australia: Youthful and juicy with lots of berry fruit and a touch of spice **£4.30 / £6.05 / £17.00**

Côtes du Rhône Cuvée St Laurent, France: Deep in colour, showing plenty of dark peppery fruit and a decent grip in the mouth **£5.30 / £6.85 / £20.00**

Caliterra Carmenère Reserva, Chile: Sappy and herbal notes dominate this wine on the nose and palate **£5.00 / £7.10 / £21.00**

✦ ROSÉ & SWEET WINE ✦

175ml / 250ml / Bottle

...A FRUITY AND INDULGENT ROSÉ

Jack & Gina Zinfandel Rosé, California: Medium-sweet with delicious red fruit flavours and plenty of lively acidity **£4.40 / £6.20 / £18.00**

Ponte Pinot Grigio Rosato, Italy: A fresh and youthful off dry wine that has a lovely rose petal pink colour **£4.40 / £6.30 / £18.50**

✦ SPARKLING WINE & CHAMPAGNE ✦

125ml / Bottle

...A BIT OF SPARKLE

Segura Viudas Cava Brut NV, Penedes, Spain:
A fresh, clean, light bodied sparkling white wine **£3.50 / £19.00**

Prosecco Viticoltori Ponte, Treviso, Italy:
Clean, dry and crisp, with a creamy finish **£3.90 / £21.00**

Ponte Aurora Rosé, Italy: Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé **£4.40 / £23.50**

...INDULGING IN HEAVENLY BUBBLES

Champagne De Chadelles, France:
With fine bubbles, this is a light Champagne with lively fruit character and a fresh finish **£5.90 / £31.00**

Perrier Jouët Grand Brut, Epernay, France:
Attractive bouquet with youthful delicate creamy hints and a touch of yeast autolysis **£41.00**

Taittinger Brut Réserve NV, Reims, France:
Toasty and biscuity on the nose with a good weight of fruit in the mouth **£46.00**

Taittinger Prestige Rosé NV, Reims, France:
Palish pink in colour, with a powerful mousse.
Good fruit on the palate **£54.00**