

Appetisers

Mixed marinated olives 3.50

Carved Artisan Loaf of bread to share with balsamic olive oil and humous 7.95

Golden fried whitebait and tartare sauce 4.50

Chipolatas and chipotle dip 4.50

Starters

Homemade soup of the day with warm baguette, oven baked crouton 4.75

Stilton and green peppercorn creamed mushrooms on toast 5.95

Salt and pepper squid with sweet chilli sauce and lemon wedge 6.50

Grilled BBQ chicken wings with hickory smoked dip 5.50

Deep fried halloumi fries with sweet chilli dipping sauce 6.50

Smoked salmon platter with capers, black pepper and dressed seasonal leaves 7.95

Mains

8oz Ribeye steak, grilled tomato, mushroom, onion rings, hand cut chips and salad 21.95

(Add garlic butter or mushroom and peppercorn sauce 1.50)

Slow roasted belly of pork, black pudding, creamy mashed potato, cider gravy and seasonal greens 13.50

Pie of the day topped with puff pastry lid, with hand cut chips, new potatoes or mash, dressed salad or seasons vegetables (See Board)

Homemade lasagne, garlic bread and dressed seasonal salad 12.50

Chicken breast, topped with back bacon, cheddar cheese and BBQ sauce with new potatoes and salad 11.95

Deep fried Wharf Ale battered fish and hand cut chips with mushy peas and tartare sauce 11.95

Wholetail breaded scampi with hand cut chips, salad and tartare sauce 12.95

Sweet potato, chick pea and spinach curry, rice and poppadum 11.50

Stilton, spinach and forest mushroom creamed linguine with salad, garlic bread 11.95

Homemade 100% ground steak burger with hand cut chips, red 'slaw and salad 9.95

Add Toppings:- Stilton and mushroom, Cheddar and bacon, Brie and onion marmalade,

Bacon, onion ring and BBQ sauce add 2.50

(Plant based option available 1.00)

Grilled goats cheese, pear and honeyed walnut dressed salad bowl with new potatoes and garlic bread 11.95

Chicken and bacon dressed salad bowl with new potatoes and garlic bread 11.95

Sides

Garlic bread 2.95

Hand cut chips 3.50

Garlic bread with cheddar 3.95

Cheesy hand cut chips 3.95

Garlic bread with goats cheese and pesto 4.50

Onion rings 3.50

Side salad 2.50

House red 'Slaw 2.25

Desserts

Homemade apple, pear and cinnamon crumble with ice cream or custard 5.50

Homemade Cheesecake of the Day (see board for details) 5.50

Warm chocolate fudge brownie, chocolate sauce and vanilla pod ice cream 5.50

Lemon tart with raspberry coulis and double cream 5.50

Trio of Ice cream Sundae 5.50

Choose from Vanilla, Strawberry, Chocolate, Mint, Honeycomb, Salted Caramel

We love to see your posts & stories about your time at The Talbot Inn on instagram!

Don't forget to tag us @TalbotEynsham so we can share them

If you have any food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients