

Appetisers/Nibbles or to Share

- Mixed marinated olives 4.50
Salt & pepper coated squid with sweet chilli sauce 5.95
Chilli spiked pork belly quavers with cooling yogurt dip 5.75
Baked Camembert sharing board with crusty bread and onion chutney 10.50
Golden fried halloumi fries with sweet chilli dipping sauce 6.50

Starters

- Homemade soup of the day with crusty bread and butter 5.25
Crispy breaded garlic mushrooms with garlic aioli dip 6.50
Golden fried whitebait with tartare sauce and lemon wedge 6.95
Hot and spicy coated chicken wings with piri piri dip 7.50
Chicken liver & Scotch whiskey pate with caramelised red onion jam and crusty bread 6.75
Crayfish tail and prawn cocktail with Bloody Mary cocktail sauce, lemon wedge and crusty bread 7.95

Mains

- 10oz Sirlion steak, grilled tomato, mushroom, onion rings, homemade chips and salad 24.95
(Add garlic butter or Stilton butter or Peppercorn sauce 1.50)
Slow cooked belly of pork, with black pudding, creamy mashed potato, cider gravy and seasonal vegetables 16.50
Pie of the day topped with puff pastry lid, choose from chips, jacket or mashed potato, dressed salad or seasonal vegetables 14.95
Grilled gammon, egg & pineapple with homemade chips and dressed seasonal salad 15.50
Homemade beef lasagne, garlic bread and dressed seasonal salad 14.95
Chicken breast, topped with back bacon, cheddar cheese and BBQ sauce with homemade chips or baked jacket and salad 15.50
Deep fried Wharf Ale battered fish and homemade chips with mushy peas and tartare sauce 14.95
Wholetail breaded scampi with homemade chips, salad and tartare sauce 14.50
Beetroot, butternut squash and spinach wellington, with chips or jacket and a dressed salad 14.50
Wild mushroom, white wine and Stilton linguine with fresh spinach, with salad and garlic bread 14.95
Goats cheese, poached pear and candied walnut dressed salad bowl, jacket potato and garlic bread 14.50
Chargrilled chicken & bacon salad bowl, with jacket potato and garlic bread 14.50
Smoked salmon, crayfish tail & prawn salad bowl, seafood sauce, jacket potato and garlic bread 15.95
Homemade @TalbotEynsham 100% ground steak burger with homemade chips & corn cobette 12.95
Add Toppings:- Stilton and bacon, Cheddar and bacon, Brie and onion marmalade, Goats cheese and pesto, Bacon, onion ring and BBQ sauce. add 2.00 *(Plant based option available 1.00)*

Sides

- Garlic bread 3.50
Garlic bread with cheddar 3.95
Garlic bread with goats cheese and pesto 4.50
Homemade chips 4.25
Cheesy homemade chips 4.95
Onion rings 3.95

Desserts

- TALBOT'S FAMOUS HOMEMADE Cheesecake of the day (see board for details) 6.95
Homemade apple, pear and cinnamon crumble with ice cream or custard 6.95
Salted caramel and toffee waffles 6.95
Chocolate fudge cake with vanilla ice cream 6.95
Lemon meringue roulade with raspberry coulis and double cream 6.95
Trio of ice cream 6.95
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 a 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