The Talbot Lunchtime Menu

Served Wednesday to Saturday 12 noon until 2 p.m.

Baguettes

Ham and salad 5.00

Brie and bacon 5.95

Smoked salmon and caper 5.50

Tuna and sweetcorn mayonnaise 5.50

Bacon, mushroom and cheddar 5.50

Chargrilled chicken and bacon 5.50

Cheddar cheese and ploughmans pickle 5.00

Sausage and black pudding 5.00

Goats cheese, spinach and red onion marmalade 5.50

Burgers

Homemade 100% ground steak burger served with fries, red 'slaw and salad (Add 1.00 for plant based burger)

Plain as it comes 9.95 or add topping below

Cheddar and bacon 2.50

stilton and mushroom 2.50

Bacon, onion ring and BBQ sauce 2.50

Brie and red onion marmalade 2.50

Goats cheese and pesto 2.50

Chilli, cheddar and nachos 2.50

Salad bowls

Dressed seasonal leaf bowl served with hot new potatoes and your choice of topping to finish.

Chicken and Bacon 9.95

Smoked Salmon, Caper and lemon 10.50

Goats cheese, pear and honied walnut 9.50

Flaked tuna and sweetcorn mayonnaise 8.95

Carved gammon ham 8.95

Don't forget to check out our daily special board available to view in the restaurant

Starters

Homemade soup of the day with warm baguette 4.50

Salt and pepper squid with sweet chilli 5.50

BBQ chicken wings with hickory dip 5.50

Deep fried halluomi fries with sweet chilli dip 6.50

Mains

8oz Ribeye steak, chips, salad and pepper sauce 15.50

Pie of the day with chips or new potatoes and salad 9.95

Fish and chips, tartare sauce mushy peas 9.95

Scampi and chips, tartare sauce and salad 9.95

Beef lasagne, salad and garlic bread 8.95

Peppered stilton and mushroom linguine with spinach 8.95

Mexican spicy bean chilli with rice and nachos 9.95

Chilli Con Carne with rice and nachos 9.95

Ham, egg and chips with salad 8.95

Sides

Chips 2.95

Cheesy chips 3.25

Garlic bread 2.95

Garlic bread with cheddar 3.95

Garlic bread with goats cheese and pesto 4.50

Onion rings 2.95

House red 'Slaw 2.25

Side salad 2.25

Desserts

Homemade apple and pear crumble 5.50

Homemade cheesecake (see board) 5.50

Warm chocolate brownie and ice cream 5.50

Lemon tart and raspberry coulis 5.50

Ice cream Sundae 5.50

Coffee and Tea

Filter coffee 2.50 Pot of tea 2.25

Cappaccino 2.75 Fruit or herbal tea 2.25

Espresso 2.25 Hot chocolate 3.25

Double espresso 2.75 Liquer coffee £5.25

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 4.50

Stilton and green peppercorn creamed mushrooms on toast 5.95

Salt and pepper squid with sweet chilli sauce and lemon wedge 5.50

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 seaonal greens 12.95

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 11.95

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 10.95

Wholetail breaded scampi with hand cut chips, salad and tartare sauce 11.95

Sweet potato, chick pea and spinach curry, rice and poppadum 10.95

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

Homeade 100% ground steak burger with fries, 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 honied walnut dressed salad bowl with new potatoes and garlic bread 11.50

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

Sides

Garlic bread 2.95

Hand cut chips 2.95

Garlic bread with cheddar 3.95

Cheesy hand cut chips 3.25

Garlic bread with goats cheese and pesto 4.50

Onion rings 2.95

Side salad 2.25

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, Chocloate, Mint, Honycomb, 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

Starters

Homemade soup of the day with warm baguette 2.50

Garlic bread 2.00

Cheesy garlic bread 2.50

Chipolatas with ketchup 2.50

Mains

8oz Ribeye steak with chips and salad 12.95

Chicken nuggets, chips and beans 5.50

Fish fingers, chips and beans 5.50

Homemade lasagne, garlic bread and dressed seasonal salad 6.50

Chicken breast, new potatoes, peas and gravy 6.95

Burger, chips and beans 5.50

Cheeseburger, chips and beans 5.95

Wholetail breaded scampi, chips and salad 6.50

Linguine pasta, tomato sauce, cheese and garlic bread 5.50

Sweet Treats

Homemade Cheesecake of the Day (see board for details) 3.00

Warm chocolate fudge brownie, chocolate sauce and vanilla pod ice cream 3.00

Lemon tart with raspberry coulis and double cream 3.00

Ice cream Sundae 3.00 Choose from 2 of the following:- Vanilla, Strawberry, Chocloate, Mint, Honycomb, Salted Caramel

Talbot Special Sundae 4.50
The Ice cream Sundae but topped with sweets, chocolate sauce, squirty cream and a flake!!