



While You Wait

Homemade Root Vegetable Crisps (ve, gf) 3.45 <i>(SD) 134 kcal</i>	Spanish Olive Mix (ve, gf) <i>150 kcal</i> 4.50	Grilled Padrón Peppers (ve, gf) 4.95 toasted almonds <i>(N) 194 kcal</i>
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Small Plates

Sparkenhoe Red Leicester & Chive Croquettes (v, gf) 7.95 balsamic onions, fig relish <i>(E, D, SD) 644 kcal</i>	Nduja Bruschetta 10.95 burrata, piquant pepper, basil oil <i>(G, CE, D, MU, SD) 414 kcal</i>	Mini Charcuterie Board 10.95 pastrami, Serrano ham, coppa, cornichons, Oundle piccalilli, sourdough <i>(G, SD, SE, MU, CE) 501 kcal</i>
Harissa Pulled Lamb Shoulder (gfo) 9.95 garlic flatbread, pickled red cabbage, pomegranate <i>(G, D, SD) 375 kcal</i>	Soup of the Day 7.45 sourdough bread <i>(ask for allergens and calories)</i>	Salt & Pepper Battered Squid 9.50 garlic aioli, shredded celeriac, apple gel <i>(G, MO, S, E, CE, MU, SD) 765 kcal</i>
Camembert Soufflé (v) 9.95 rosemary & garlic hollandaise, caramelised red onion gel, crispy onion <i>(G, E, D) 563 kcal</i>	Green Pea & Asparagus Gnocchi (ve) 9.50 pecan crumble, nasturtium oil <i>(G, N) 541 kcal</i>	Heritage Tomato Tarte Tatin (v) 9.95 balsamic dressing, parmesan crisp <i>(G, D, SD) 358 kcal</i>
	Mini Mezze Board 9.95 houmous, tzatziki, feta salad, pitta, crudités, Mediterranean olives <i>(G, L, D, CE, SE, SD) 304 kcal</i>	

Seasonal Mains

Osso Bucco Lamb Rump (gf) 29.95 rosemary polenta mash, fried gremolata, pickled baby vegetables <i>(C, D, E, SD) 1532 kcal</i>	Smoked Haddock & Crayfish Fishcakes (gf) 18.95 green pea & samphire salad, hollandaise, poached hen's egg, crispy capers <i>(C, F, SD, D, E) 587 kcal</i>	Ponzu Romanesco Steak (v, veo) 17.25 asparagus & sugarsnap pea risotto, green basil pesto, toasted pine nuts <i>(G, N, S, SE, CE, SD) 549 kcal</i>
Five Spiced Duck Breast 26.95 salt & pepper chips, roasted sesame wilted greens, soy roasted plums, plum sauce, pak choi <i>(G, SD, SE, CE, D, S) 1475 kcal</i>		Corn Fed Chicken Supreme 21.95 chorizo potato rösti, smokey sweetcorn purée, charred corn, smoked paprika jus <i>(G, D, SD, E, C) 895 kcal</i>

Classic Mains

Pie of the Day 17.95 seasonal greens, mash or chips, gravy <i>(ask for allergens & calories)</i>	Ox Cheek Rendang 21.95 mee goreng noodles, toasted coconut, crispy onions <i>(G, C, N, SD, SE, CE, D, S, E, P) 897 kcal</i>	The Talbot Bacon Double Cheeseburger 17.95 two 4oz beef patties, cheddar, streaky bacon, gem lettuce, tomato, gherkins, skin-on fries, coleslaw <i>(G, D, SD) 1248 kcal</i>
Beer Battered Haddock & Chips (gf) 14.95/18.95 tartare sauce, mushy peas or garden peas <i>(F, SD) 784 kcal / 955 kcal</i>	Jackfruit & Potato Rendang (v) 18.95 mee goreng noodles, toasted coconut, crispy onion <i>(G, N, SD, SE, CE, D, S, E, P) 594 kcal</i>	Southern Fried Chicken Burger (gfo) 16.95 Kentucky slaw, chicken gravy, skin-on fries <i>(G, SD, MU, CE, D, E, S) 1045 kcal</i>
8oz Rib Eye Steak (gf) 32.95 brown butter, garlic & rosemary salted chips, sun blushed tomato salad <i>(D, MU, SD) 1477 kcal</i> add green peppercorn sauce <i>(D, Mu, SD) 92 kcal</i> 2.95	Cumberland Sausage Wheel 16.95 beer & onion gravy, mashed potato, seasonal greens <i>(G, D, SD) 1018 kcal</i>	Beetroot & Onion Bhaji Burger (v, veo, gfo) 16.95 grilled paneer, saag sauce, pickled okra, skin-on fries <i>(G, D, MU, SD) 490 kcal</i>
Flat Iron Steak (gf) 22.95 peppercorn sauce, rocket & parmesan, fries <i>(D, SD) 1610 kcal</i>	Pan Roasted Trout Fillet (gf) 23.95 sorrel emulsion, lemon new potatoes, asparagus <i>(F, D) 1008 kcal</i>	Grilled Halloumi Greek Salad (v, veo) 16.95 courgette, aubergine, artichoke heart, Greek olives, chopped herbs <i>(D, SD) 823 kcal</i>
Pork Schnitzel (gf) 19.95 sauerkraut, skin-on fries, fried duck egg <i>(E, SD) 687 kcal</i>	Cajun Chicken Salad 18.95 beetroot, crayfish, hush puppie, candied lemon mayonnaise <i>(G, C, MU, D, E, S) 867 kcal</i>	

Sides

Sea Salted Chips (ve, gf) <i>(SD) 424 kcal</i> 4.95	Chopped Greek Salad (v, veo) 4.95 fresh herbs <i>(SD) 146 kcal</i>	Invisible Chips 2 0% FAT, 100% HOSPITALITY All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk
Skin-on Fries (ve, gf) <i>(SD) 499 kcal</i> 4.95	Ponzu Dressed Greens (ve, gf) 4.95 pickled mouli <i>(S, D) 40 kcal</i>	
Battered Onion Petals (ve, gf) 4.95 garlic aioli <i>(SD) 754 kcal</i>	Burrata & Confit Garlic Bread (v) <i>(D, G, E) 454 kcal</i> 6.95	

Desserts

Sticky Toffee Pudding 8.95 treacle caramel sauce, clotted cream ice cream <i>(E, D, SD) 1077 kcal</i>	Almond & Cherry Sundae (gf) 8.95 cherry & toasted almond ice creams, almond brittle, cherry compôte <i>(N, D, E, SD) 607 kcal</i>	Chocolate, Strawberry & Pistachio Mille Feuille (v) 10.45 chocolate crèmeux, strawberry gel, candied pistachio, dark chocolate sorbet <i>(G, N, S, E, D, SD) 702 kcal</i>
Peach Melba Semifreddo (v) 9.95 poached peach, braised raspberry, vanilla cream, toasted almond <i>(N, D, E) 1210 kcal</i>	Lemongrass Panna Cotta (gfo) 9.95 jasmine poached pineapple, ginger tuille, dried mango concassé <i>(G, E, D, SD) 657 kcal</i>	Affogato (gf) 6.45 espresso, vanilla ice cream, biscotti <i>(D, E, SD) 315 kcal</i>
Lemon & Nassington Blueberry Sponge (ve) 8.95 hot lemon sauce, blueberry sorbet <i>(G, S, SD) 348 kcal</i>	Tiramisu Baked Cheesecake (v) 9.95 mocha ganache <i>(G, S, E, D, SD) 702 kcal</i>	Selection of Ice Creams & Sorbets 1.95/scoop Ask for today's selection <i>(ask for allergens & calories)</i>
Rhubarb & Custard Baked Alaska (gfo) 9.95 braised rhubarb, ginger base <i>(G, D, E, SD) 325 kcal</i>		

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)
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

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



Children Eat Free on Sundays

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

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