

Chef’s Message

Head Chef Peter and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Grazing & Sharing

Nocellara Olives (ve, gf) <i>161 kcal</i>	4.45	Fresh Rosemary & Garlic Focaccia (ve).....	5.54	Japanese Spiced Pork Skin Crackers	3.95
		olive oil, balsamic (<i>G, SD / S</i>) <i>613 kcal</i>		(<i>SE</i>) <i>257 kcal</i>	

Starters

Seasonal Soup	7.45	Smoked Haddock & Parmesan Croquettes	7.95
rosemary focaccia, Netherend butter <i>ask for allergens & calories</i>		leek purée, crispy leeks (<i>F, E, D / CE, MU</i>) <i>354 kcal</i>	
Butterbean Houmous (ve, gf).....	8.95	Hot Jerk Chicken Wings	9.45
za’atar-roasted beetroot, macadamia, Yemeni salsa (<i>SE, SD / L, D, CE, MU</i>) <i>1051 kcal</i>		red chilli, pickled red onion, plantain crisps (<i>MU, SD / CE</i>) <i>1177 kcal</i>	
Goat’s Cheese Soufflé (v).....	9.95	Thai Fishcakes	10.95
pear jam, crystallised pear, pickled walnut, chive oil (<i>G, D, N, E / MU, CE, S</i>) <i>433 kcal</i>		coconut & lemongrass broth, prawn & ginger wanton, coriander oil (<i>G, C, F, S, E, CE / MO, P, N, MU</i>) <i>287 kcal</i>	
Venison & Rabbit Terrine (gfo).....	10.95		
gooseberry chutney, pickled gooseberry, focaccia (<i>G, E, MU / F, S, CE</i>) <i>448 kcal</i>			

Main Courses

Fish & Chips (gf).....	14.95/19.95	Moroccan Spiced Squash Salad (ve, gfo).....	16.95
beer-battered haddock, chunky chips, pea purée, tartare sauce, charred lemon (<i>F, E, MU / CE</i>) <i>541 kcal / 661 kcal</i>		Israeli couscous, pomegranate dressing, baba ganoush, salt & pepper pumpkin seeds (<i>G, P, N, S, D, CE, MU, SE, SD</i>) <i>619 kcal</i>	
6oz Beef Burger	17.95	Carrot & Parsnip Bahji Burger (ve, gfo).....	16.95
Nene Valley rarebit, caramelised onion, beef tomato, gem lettuce, frickle, brioche bun, homemade slaw, skinny fries (<i>G, D, E, MU, SD, CE, S / SE</i>) <i>1137 kcal</i>		grilled aubergine, chana masala, mango chutney, skinny fries (<i>G, MU</i>) <i>565 kcal</i>	
Steak & Nene Valley Ale Pie	18.95	Pan-Fried Calf’s Liver (gf).....	20.95
seasonal vegetables, buttered mashed potato or chunky chips, stock gravy (<i>G, E, D, CE</i>) <i>1081 kcal</i>		colcannon mash, roasted shallot, wild mushroom & whisky sauce, Chantenay carrots (<i>SD, D / CE, MU, F</i>) <i>1687 kcal</i>	
Puy Lentil & Celeriac Hotpot (ve).....	16.95	Chicken, Haggis & Pancetta Ballotine	22.95
parsnip mash, seasonal vegetables, Henderson’s gravy (<i>CE, SD / MU</i>) <i>1320 kcal</i>		saffron potatoes, tarragon and apricot cream sauce, baby braised leeks, chive oil (<i>G, S, E, D, SD / P, N, S, CE, MU, SE, SD</i>) <i>1368 kcal</i>	
8oz Flat Iron Steak (gf).....	22.95	Pan-Fried Pollock	27.95
chimichurri, roasted pepper salad, skinny fries (<i>SD</i>) <i>803 kcal</i>		brown butter & brown shrimp sauce, cauliflower & squid ink purée, roasted cauliflower, buffalo ricotta, gnocchi (<i>G, C, MO, C, D, E / S, CE, MU, SE, SD</i>) <i>925 kcal</i>	
Oundle Beef Bourguignon	25.95	8oz Ribeye (gf).....	33.95
bone marrow mash, pancetta, baby parsnip, turnip purée, cavolo nero (<i>E, D, SD / G, S, CE</i>) <i>888 kcal</i>		confit tomato, garlic cep, Café de Paris butter, chunky chips, rainbow salad (<i>F, D, MU, SD / CE, L</i>) <i>1035 kcal</i>	
Venison Loin	32.95		
black garlic, red cabbage purée, bacon fat brussels sprouts, potato fondant, blackcurrant jus (<i>G, D, CE, SD</i>) <i>435 kcal</i>			

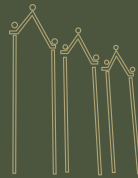
Sides

Chunky Chips (ve, gf) (<i>SD / CE</i>) <i>395 kcal</i>	4.50	Rainbow Salad (ve, gf) (<i>MU</i>) <i>68 kcal</i>	4.50	Invisible Chips	2.00
Skinny Fries (ve, gf) (<i>SD</i>) <i>499 kcal</i>	4.50	French Peas (gf) (<i>D, SD / CE, MU</i>) <i>407 kcal</i>	4.50	0% FAT, 100% HOSPITALITY	
Seasonal Greens (v, veo, gf) (<i>D</i>) <i>45 kcal</i>	4.50			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! For more information, visit hospitalityaction.org.uk	

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)
Allergens (**Contains** / May Contain): 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.



Talbot Hotel

Oundle



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.



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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.

www.talbothotel.co.uk



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