



# Talbot Hotel

Oundle



**THE  
COACHING  
INN GROUP**

## 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.

[www.talbothotel.co.uk](http://www.talbothotel.co.uk)

## Be Inn the Know

Get all the latest news and offers for The Talbot Hotel delivered to your inbox!

Simply scan the code and add your details to sign up.



## Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



## While You Wait

<b>Marinated Olives</b> (v, ve, gf) 161 kcal	6.95
<b>House Bread</b> (v, ve) 623 kcal balsamic & olive oil (G,SD/S)	5.95
<b>Glazed Chorizo</b> (gf) 548 kcal hot honey	6.95
<b>Sharing Charcuterie Board</b> 10.95/19.95 cured meats, olives, Cheddar cheese, grapes, biscuits, house chutney (G,S,D,CE,SD/P,L,N,MU,SE) 439 kcal/871 kcal	

## Starters

<b>Chef's Choice of Soup</b> (v, veo, gfo) 7.50 house bread, salted butter <i>ask for allergens &amp; calories</i>	
<b>Beef Fat Waffle</b> 9.50 braised short rib, chive emulsion, chimichurri (G,E,D,MU,SD/S) 505 kcal	
<b>Seared King Scallops</b> (gf) 14.95 Champagne velouté, crispy seaweed, torched sweetcorn (M,D,SD) 657 kcal	
<b>Courgette Fritters</b> (v) 8.50 feta salad, confit tomatoes, baked lemon dressing (G,E,SD/S) 319 kcal	
<b>Citrus-cured Salmon</b> (gf) 11.95 dill emulsion, black olive salt, compressed cucumber, pickled beetroot (F,E,MU/L,CE) 515 kcal	
<b>Asian Spiced Pork Belly Bao Buns</b> 10.95 pickled vegetables (G,M,S,MU,SD/SE) 785 kcal	

## Main Courses

<b>Fish &amp; Chips</b> (gf) 14.95/19.95 Beer battered haddock, fat chips, crushed peas, tartar & lemon (F,E,MU/D) 875/1022 kcal		<b>Cornish Hake</b> (gf) 24.95 romanesco, champagne & vanilla sauce, trout caviar, Parisian potatoes (F,D,SD/CE,MU) 579 kcal	
<b>Salt Baked Celeriac</b> (v) 18.95 kale, miso mushrooms, hazelnut crumb, truffle butter sauce (N,S,D,CE,SD/G,P,E) 714 kcal		<b>Glazed Jacob's Ladder</b> (gf) 24.95 pomme mousseline, confit carrot, roscoff onion, jus (D,SD/CE,MU) 1074 kcal	
<b>Shrimp &amp; Orzo</b> 18.95 sun dried tomato sauce, basil, aged parmesan (G,C,D,SD/S,MU) 1208 kcal		<b>Duck Breast</b> (gf) 29.95 braised hispi, chanterells, soy bean, apricot puree, fondant potato, jus (S,D,CE,SD) 1458 kcal	
<b>8oz Sirloin Steak</b> (gf) 29.95 confit garlic tomato, mushroom, chips, peppercorn sauce (SD,D/CE,MU) 1229 kcal		<b>Jerk Chicken</b> 21.95 rice & peas, corn ribs, jerk sauce (G,S,D,CE,SD/MU,SE) 508 kcal	
<b>6oz Beef Burger</b> 17.95 smoked onion marmalade, gem lettuce, tomato, cheese, house burger sauce, chips (D,E,MU,SD,G/S) 719 kcal		<b>Chicken Caesar Salad</b> 19.95 chicken schnitzel, gem lettuce, croutons, aged parmesan (G,F,E,D,SD/S) 545 kcal	
<b>Falafel Burger</b> (v, ve) 16.95 smoked onion marmalade, gem lettuce, tomato, green goddess sauce, chips (G,SD/CE) 692 kcal		<b>Avocado &amp; Quinoa Salad</b> (v, ve, gf) 17.95 edamame beans, gem lettuce, pickled red cabbage, green goddess dressing (S,CE,SD) 1083 kcal	

## Desserts

<b>Tonka Bean Panna Cotta</b> (v, gf) 8.50 English strawberries, meringue (D,E,SD) 609 kcal		<b>White Chocolate Crèmeux</b> 9.50 pistachio sponge, black cherry sorbet (G,N,S,E,D,SD/P) 418 kcal	
<b>Peanut Butter Délice</b> (v, gf) 9.50 aerated chocolate, sea-salt caramel peanuts, vanilla ice cream (P,N,S,E,D,SD/G,SE) 606 kcal		<b>Coconut Cheesecake</b> (v) 9.50 pineapple salsa, lime gel (G,D,SD/E) 592 kcal	
<b>Carrot &amp; Olive Oil Cake</b> (v, veo) 9.50 orange gel, cinnamon ice cream (G,E,D,SD/N,S,SE) 599 kcal		<b>Disaronno-poached Pear</b> (v, gf) 8.50 vanilla mascarpone, almond sponge, salted caramel (N,E,D/P,MU) 360 kcal	

## Sides

<b>Truffle Parmesan Fries</b> (v, gf) (E,D) 579 kcal	5.95
<b>Skin-on Fries</b> (v, ve, gf) 218 kcal	4.50
<b>Fat-cut Chips</b> (v, ve, gf) (SD/CE) 316 kcal	4.50
<b>House Salad</b> (v, ve, gf) (MU/L,CE) 149 kcal	4.95
<b>Seasonal Vegetables</b> (v, veo, gf) (S,D) 480 kcal	4.95
<b>Garlic Bread</b> (G,D,SE) 398 kcal add cheese (D) 112 kcal +1.00	4.50

**Invisible Chips** 2.00  
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](https://hospitalityaction.org.uk)

## Chef's Message

**Head Chef Asa 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.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

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. Some of our fish dishes may contain bones.

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.

