A LITTLE SOMETHING

To enjoy with a drink while you choose

Earl Grey Malt Loaf
Aged Cheddar, spiced pear chutney
G, E, D, SD / S / 552 kcal V 6.50

Buttermilk Chicken
Katsu curry sauce
S, D, G, CE / 523 kcal 6.95

Marinated Olives
151 kcal VE, GF 6.95

Tater Tots
Chive mayonnaise, aged Parmesan
E, D, MU, SD / 619 kcal GF 6.50

STARTERS

Chef's Soup of the Day
Salted butter, house bread
Ask for allergens & calories V, VEO, GFO 7.50

Oxtail Croquettes
Butter bean & celeriac purée, spinach, veal jus
G, E, D, CE / L, S / 946 kcal 10.95

Heritage Beetroot Tartare
Whipped feta cheese, wild rocket,
candied walnuts, beetroot ketchup
N, MU, SD / P, L, E, CE, SE / 280 kcal VE, GF 8.50

Chef's Recommendation
Pork & Shrimp Siomai
Steamed dumpling, carrot, spring onion,
chicken consommé, crispy chilli oil
G, C, S, E, SE, SD / MO, F, P, N / 353 kcal 10.95

Cured & Torched Sea Bass
Cherry tomatoes, pickled grape,
compressed cucumber, trout caviar,
grape consommé, cucumber gel
F, S / P, N, SE, SD, E, D, CE, MU / 423 kcal GF 14.95

Argentinian Red Prawns
Herb emulsion, leek ash, pickled courgette,
lobster bisque, prawn cracker
C, MO, F, E, D, CE, SD, MU / L / 528 kcal GF 11.95

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

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.

MAINS

Fish & Chips
Beer-battered haddock, chunky chips,
crushed peas, tartare, lemon
F, E, MU / 1107 kcal GF 19.95

Chef's Recommendation
Lamb & Mint Pie
Braised lamb, garlic, mint, colcannon mash,
spiced carrot, red wine jus
G, S, E, D, CE / 1359 kcal 19.95
Perfectly paired with **South African Pinot Noir** –
light and juicy with ripe cherry and strawberry notes

6oz Beef Burger
Smoked Cheddar, barbecue beef brisket,
gem lettuce, tomato, gherkin,
crispy onions, chunky chips
G, F, S, E, D, CE, MU, SD / N, SE / 1287 kcal GFO 18.95

Mediterranean Burger
Portobello mushroom, crispy aubergine,
grilled courgette, gem lettuce, tomato, gherkin,
roasted red pepper mayonnaise, chunky chips
G, S, E, D / CE, N, L, SE / 979 kcal V, VEO, GFO 16.95

Treacle-Cured Beef Brisket
Creamy mash, Tenderstem broccoli,
pea & mint purée, redcurrant jus
D, CE, S / 1518 kcal GF 21.95

Crispy Pork Belly
Grilled aubergine, pak choi, pumpkin,
steamed rice, peanut sauce
F, P, S, D, CE / C, MO, N / 1313 kcal GF 19.50

Stone Bass
Crayfish, brown butter leek, girolles,
samphire, lobster bisque
C, MO, F, D, CE, SD / L, MU / 632 kcal GF 25.95
Perfectly paired with **South African Chardonnay** –
ripe and fruity with notes of peach, apricot and apple

Braised Hispi Cabbage
Butter beans, roasted garlic & tomato sauce,
pomme purée **CE** / 730 kcal VE, GF 17.95

8oz Sirloin Steak
Confit tomato, garlic Tenderstem broccoli,
peppercorn sauce, chunky chips
D / 1304 kcal GF 34.50

SALADS

Winter Salad
Roasted pumpkin, artichoke, glazed carrot,
pumpkin seeds, feta, pomegranate,
winter leaves, maple & Dijon mustard dressing
D, CE, MU, SD / G, S, SE / 595 kcal V, VEO, GF 16.50
Add BBQ Pulled Chicken S, MU / E, CE / 986 kcal GF 5.95
Add Stone Bass Fillet F / 315 kcal GF 7.95
Perfectly paired with **Balfour Nannette's English Rosé** –
delicate and refreshing with red berry and floral notes

Smoked Duck Breast
Steamed rice, pickled cucumber, miso mushroom,
crushed walnut, peanut sauce
G, F, P, N, S, CE / C, MO, SE / 1005 kcal 19.50

Chicken Caesar Salad
Roasted chicken, Caesar dressing, aged Parmesan,
rosemary croutons, cos lettuce, soft boiled egg
G, F, E, D, SD / N, S, MU, SE / 710 kcal 18.95

SANDWICHES

White or granary bloomer, skin-on fries, dressed salad

BBQ Pulled Chicken
Lettuce, coleslaw, chipotle mayonnaise
G, S, E, MU, SD / D, CE / 1769 kcal GFO 12.95

Hot-Smoked Salmon
Wild rocket, pickled cucumber, dill cream cheese
G, F, D, MU, SD / S, E / 1084 kcal GFO 12.95

Burrata & Prosciutto
Wild rocket, tomato, fig jam
G, D, SD, MU / S, E / 1160 kcal GFO 12.95

Fish Finger
Tartare sauce, lettuce
G, F, E, MU, SD / L, S / 1013 kcal GFO 11.95

Beef Sando
Beef brisket, crispy potato, lime ketchup,
garlic aioli, lettuce, crispy onions
G, E, CE, MU, SD / S, D, SE / 1484 kcal GFO 13.50

Roasted Red Pepper & Aubergine
Miso mushrooms, wild rocket,
roasted red pepper mayonnaise
G, S, E, MU, SD / L, D, CE / 1187 kcal V, VEO, GFO 11.50

Add a Cup of Soup
Ask for allergens & calories V, VEO, GFO 3.00

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

BRUNCH

Served Monday to Saturday until 2pm,
Sunday until 11.45am

Full English Breakfast
Bacon, sausage, beans, black pudding, mushroom,
tomato, toast, hash brown, your choice of eggs
G, E, D / S / 1042 kcal 13.95

Vegetarian Breakfast
Roasted mushroom, tomato, hash brown, vegan sausage,
spinach, toast, vegan black pudding, baked beans
G, S / 552 kcal V, VEO, GFO 12.95
Add Your Choice of Eggs E / 139 kcal V 1.95

French Toast
Choice of toppings:
Crushed pistachios, raspberries, raspberry
& pistachio sauce **G, N, E, D, SD** / S / 567 kcal V 11.95
Yoghurt, raspberries & honey **G, E, D** / S / 483 kcal V 11.95

Hash Brown Stack
Streaky bacon, fried egg, spinach,
chipotle mayonnaise **E, D** / 1057 kcal GF 12.50

Eggs Benedict
English muffin, bacon,
poached eggs, hollandaise sauce
G, E, D / S, CE, MU / 595 kcal GFO 10.95

Eggs Royale
English muffin, smoked salmon,
poached eggs, hollandaise sauce
G, E, D, F / S, CE, MU / 558 kcal GFO 13.95

SIDES

Chunky Chips
SD / 352 kcal VE, GF 5.25

Skin-On Fries
SD / 443 kcal VE, GF 5.25

House Salad
MU / 147 kcal VE, GF 4.50

Purple Coleslaw
E, SD / 510 kcal V, GF 3.50

Seasonal Vegetables
D / 234 kcal V, VEO, GF 4.50

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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.

LUNCH MENU



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.

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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

Which? Recommended Provider – November 2026 – Large Hotel Chains

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

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.*

www.talbothotel.co.uk