



The Talbot Hotel

Eatery & Coffee House

Served from Noon to 2.30pm and 6.00pm to 9.30pm

With A Drink

Warm Marinated Olives (V) (GF)	£3-
Toasted Rosemary Focaccia: With chorizo and olives	£5-
Honey and Mustard Roasted Oundle Sausages	£4-
Jerk Chicken Fillets: With pineapple salsa (GF)	£4-

To Start

Soup of the Season: Freshly made using local produce, served with crusty bread	£6-
Hot and Cold Goat's Cheese: With chutney and leaves	£7.50
Terrine of the Time: Made using the local area's best meat and poultry (CG)	£7-
Seared Scallops: Pan-fried with pea purée, bacon crisps and shoots (GF)	£9.50
Grilled Asparagus and Crispy Egg: With Farrington's Gold aioli and Parmesan (CG)	£7.50
Crab Linguine: Portland crab with dill, lemon, chilli, crème fraîche and Parmesan shavings (CG)	Starter £8-/Large £13-

Platters

<i>Plenty for one or enough for two to share</i>	
Antipasti: Parma ham, goose salami and smoked duck served with pickles, chutney and buffalo Mozzarella & roasted pepper crostini (CG)	£13.50
Whole Smoked Camembert: Smoked by River Farm and oven-baked with rosemary focaccia, red onion chutney and green bean salad (V) (CG)	£12-
Mezze Platter: Humous, baba ghanoush, Feta and olives served with grilled flat bread and Moroccan spiced apricot chutney (V) (CG)	£13-

Mains

Breast of Chicken: Chargrilled with chorizo, lemon & olive roasted potatoes, spinach and sauce vierge (GF)	£14.50
Fillet of Cod: With ham hock hash, asparagus, poached egg and dill hollandaise	£15.50
Best End of Lamb Chops: Wrapped in pancetta with a lamb 'bon bon', smashed peas, potato rosti and red wine jus	£17-
Pork Tenderloin: With mini steamed suet pudding of nine hour pork shoulder, spring greens, fondant potato and a cider, thyme & onion sauce	£15.50
Halibut: With minted peas, baby beets, bacon & Feta roasted baby potatoes and caper dressing (GF)	£19-
Chargrilled Aubergine and Mozzarella Parcels: With roasted red pepper and bulgar wheat salad (V) (GF)	£12-

Classics

Black Angus Beef (Lincolnshire) Ribeye or Sirloin: Dry aged for 28 days, served with grilled flat mushroom, tomato, hand cut chips and beer battered onion rings (CG)	£20-
<i>Ideal accompaniments: Peppercorn Sauce (GF), Béarnaise Sauce (GF) or wedge of Colston Bassett Stilton (GF)</i>	£3- each
Spring Chicken and Leek Pie: Topped with shortcrust pastry and served with Chantenay carrots and peas, with either hand cut chips or new potatoes	£12.50
The Talbot Burger: Angus beef burger with treacle cured black bacon, Colston Basset Stilton, hand cut chips or skin on fries and cheesy coleslaw. <i>Make it skinny – no bread or chips, just add one of our side salads below</i>	£13
The Hippy Burger: Carrot & sesame seed 'veggie' burger with toasted Halloumi, hand cut chips or skin on fries and cheesy coleslaw. <i>Make it skinny – no bread or chips, just add one of our side salads below</i> (V)	£12-
Fish and Chips: Beer battered fillet of cod (North Atlantic) with hand cut chips, pea & mint purée and tartar sauce	£12.50

Sides

Hand Cut Chips	£3.50	Classic Green Salad	Side £3- Starter £5-
Skin On Fries	£3.50	Tomato, Red Onion and Olive Salad	Side £3- Starter £5-
Buttery Green Beans	£3.50	Rocket, Sun-Blushed	
Peas and Beets	£3.50	Tomato and Parmesan Salad	Side £4- Starter £6-
Beer Battered Onion Rings	£3.50		
Cheesy Coleslaw	£3.50		

Our food is fresh and made to order so please allow up to 30 minutes at busy times if not ordering a starter.

(V) Vegetarian (GF) Gluten Free (CG) Can be made gluten free by substituting one or more gluten ingredients

If you have any allergies please make our waiting staff aware and we will do our utmost to accommodate you. Nut allergies – we are sorry that we can never guarantee a 100% nut free product as our suppliers cannot 100% guarantee to us that there are no traces of nuts in their products.

Foodie facts: Head Chef David Simms takes great pride in sourcing some of the finest ingredients to create his menus. He will always try to source as 'close to home' first but isn't afraid to venture further afield across the county or country to utilise what produce is at its 'season's best!' The whole eggs we use are free range. Did you also know that we make everything in our kitchen from our ice creams and sorbets to our focaccia bread with one exception though, the Kingscliffe Bakery multi-seed bloomer that we use in the restaurant because like some of our customers say, it is simply divine!

The Talbot Hotel, New Street, Oundle, Northamptonshire, PE8 4EA
T: 01832 273621 E: talbot@bulldogmail.co.uk www.thetalbot-oundle.com



www.facebook.com/talbotoundle



www.twitter.com/talbothotel



Wine List

White Wine

<i>...a dry and crisp white</i>	175ml	250ml	bottle
Castillo de Piedra Viura, Castillo, Spain: An attractive dry white wine with floral aromas and a crisp finish	£3.90	£5.30	£15.50
Lyric Pinot Grigio, Venetie, Italy: A really characterful Pinot Grigio with tempting apricot, peach and melon fruit	£4.55	£5.90	£18.00
Chablis, J Moreau et Fils, Burgundy, France: Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity			£29.00
<i>...a fruit-driven white</i>			
Invenio Colombard/Chardonnay, Australia: Medium bodied with citrus and ripe pineapple notes	£4.30	£5.85	£17.00
Millstream Chenin Blanc, South Africa: Light and fresh with an attractive quince and pear character	£4.55	£5.90	£18.00
Elementos Chardonnay/Viognier, Argentina: Zingy and fresh on the palate, with a delicate youthful fruitiness on the nose			£19.00
Banda Dorada, Paternina, Rioja, Spain: A fresh, fruity white Rioja made in the crisp modern style			£21.00
<i>...an aromatic and racy white</i>			
Invenio Riesling, Germany: Clean with a rich texture and a fresh floral bouquet	£4.55	£5.90	£18.00
Las Ondas Sauvignon Blanc, Valle Central, Chile: A fresh, clean and spritzzy dry white wine with no shortage of lively fruit	£5.10	£6.40	£19.00
Esk Valley Sauvignon Blanc, Marlborough, New Zealand: An intensely aromatic wine bursting with ripe passion fruit and citrus flavours. Full bodied with crisp finish			£24.00
<i>...a complex and oak-aged white</i>			
Caliterra Chardonnay Reserva, Chile: A lovely, uncomplicated Chardonnay with touches of melon and oak	£5.30	£6.80	£20.00
Savigny Les Beaune Blanc, Girard, Burgundy, France: A rich and ripe complex white Burgandy			£33.00
Meursault, Louis Jadot, Burgundy, France: This great white Burgundy has a strong persistent flavour. It is rich and fat, with a long finish			£44.50

Red Wine

<i>...a light, delicate red</i>			
Castillo de Piedra Tempranillo, La Mancha, Spain: An easy-drinking fruity red with lots of strawberry fruit and a silky smooth finish	£3.90	£5.30	£15.50
Aimery Cabernet Sauvignon, Vin de Pays d'Oc, France: Marked leafy Cabernet aromas, with soft supple tannins on the palate	£4.55	£5.80	£18.00
Monte Clavijo Tempranillo, Rioja, Spain: Soft, juicy red, with lots of plum and black fruit flavours	£5.40	£7.10	£21.00
<i>...an oaked, intense red</i>			
Errazuriz El Descanso Estate Cabernet Sauvignon, Casablanca Valley, Chile: Deep ruby in colour with an intense blackcurranty nose and rich, fleshy fruit characters on the palate			£22.00
Châteauneuf-du-Pape, Domaine du Père Pape, Rhône, France: A deep, rich, concentrated wine with a fine flavour and a warm, satisfying finish			£36.00
Varej Barolo, Italy: A full bodied red that has plenty of rich juicy fruit to balance the grainy tannins			£44.50
<i>...a fruity and juicy red</i>			
Caliterra Merlot Reserva, Chile: A ripe, forward, mid-bodied, gently fruity merlot	£5.30	£6.80	£20.00
Millstream Pinotage, Western Cape, South Africa: This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety	£5.10	£6.40	£19.00
Andean Vineyards Malbec, Argentina: A mid bodied and warming red wine that has a good attack of damson and spice aromas			£21.00
Cycles Gladiator Pinot Noir, California: A youthful blast of raspberry and red cherry fruit defines this lightish bodied red wine			£23.00
<i>...a spicy, peppery red</i>			
Invenio Shiraz, Australia: Perfumed raspberry fruit, and a hint of white pepper	£4.30	£5.85	£17.00
Elementos Shiraz/Malbec, Argentina: An immediately fruity red wine, vibrant and juicy in the mouth	£4.55	£5.90	£18.00
Côtes du Rhône Cuvée St Laurent, France: Deep in colour, showing plenty of dark peppery fruit and a decent grip in the mouth			£20.00
Brampton Old Vine Red, South Africa: A proper chunky mid-full bodied red that has aromas of blackcurrant, spice and oak			£20.00

Rosé and Sweet Wine

<i>...a fruity and indulgent rosé</i>			
Jack & Gina Zinfandel Rosé, California: Medium-sweet with delicious red fruit flavours and plenty of lively acidity	£4.30	£5.85	£17.00
Ponte Pinot Grigio Rosato, Italy: A fresh and youthful off dry wine that has a lovely rose petal pink colour	£4.55	£5.90	£18.00
Caliterra Shiraz Rosé Reserva, Chile: Off dry and light bodied on the palate, with youthful fruit on the nose			£20.00
<i>...a sticky, sweet dessert wine</i>		125ml	bottle
Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile: A sweet white wine with pronounced floral and citrus aromas		£5.40	£16.00

Sparkling Wine and Champagne

<i>...a bit of sparkle</i>		125ml	bottle
Segura Viudas Cava Brut NV, Penedes, Spain: A fresh, clean, light bodied sparkling white wine		£3.50	£19.00
Prosecco Viticoltori Ponte, Treviso, Italy: Clean, dry and crisp, with a creamy finish		£3.90	£21.00
Ponte Aurora Rosé, Italy: Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé		£4.40	£23.00
<i>...indulging in heavenly champagne bubbles</i>			
Champagne de Chadelles, France: With fine bubbles, this is a light elegant Champagne with lively fruit character and a fresh finish		£5.90	£31.00
Perrier Jouët Blason Grand Brut, Epernay, France: Attractive bouquet with youthful, delicate, creammy hints			£41.00
Taittinger Brut Réserve NV, Reims, France: Toasty and biscuity on the nose with a good weight of fruit in the mouth			£46.00
Taittinger Prestige Rosé NV, Reims, France: Palish pink in colour, with a powerful mousse. Good fruit on the palate			£54.00
Taittinger 'Comtes de Champagne' Brut 1998, Blanc de Blancs, Reims, France: Supreme finesse and elegance define this light but complex 'Prestige Cuvée'			£150.50