

Talton menu available April to September

Bread, olives, oil, and herbed butter: £3

Starters

£7.50 non-veg, veg £6.50

Meat

Asparagus wrapped in Serrano ham (May and June only, can do asparagus with hollandaise for veggies and vegans) OR Melon wrapped in Serrano ham (July – September)

Shredded duck with a Vietnamese pancake

Talton Scotch egg with brown sauce (can do a veggie version)

Venison liver paté on brioche with red onion marmalade

Coronation chicken salad (can do a veggie or vegan version, and can be a main)

Potted beef on toast with gherkins

Fish:

Trout tartare with shallots, orange, and fennel

Mussel salad with cucumber, dill, and a mustard dressing

Bacon, cockles, and seaweed on toast

Fish kofta with spicy tomato sauce (can be a main)

Vegetarian:

Pea, nettle, and basil soup, with our bread and herbed butter/oil (vegan)

Courgette and ricotta fritters with green sauce

Red pepper, crushed white bean, parsley and preserved lemon dressing bruschetta (vegan)

Salad of quails eggs, radish, celeriac, and lambs lettuce with salad cream

Baked Tunworth (English camembert) with crusty garlic bread with salad and chutney (min. 3 people)

Main courses (including 3 or 4 sides):

When choosing for a group, its simplest to choose one meat and one vegetarian dish, we will serve them with 3 or 4 sides, the list below gives you an idea of these, let us know if there's something you particularly like/dislike.

£16.50 non-veg, veg £14.50

Meat

We use the whole carcass, which is why I'm unspecific about cuts – we slow cook our beef and pork, lamb if you are a large group can be done both pink and slow cooked, see below

Slow-roasted pork or beef, min.10 people

Lamb: For more than 15, we can cook 2 different cuts for you, so you have some tender, pink loin or leg, and some unctuous, slow-cooked shoulder or belly

Cooking over wood and charcoal:

Pork BBQ; ribs, patties, loin

Chicken BBQ (on the bone)

Veg BBQ; celeriac and mushroom steaks, black bean and sweet potato burger, apple and mustard mayo

Trout, min. 8 people (add £1pp), caught to order from the Itchen and Test rivers, can also be poached

Vegetarian:

Beetroot and shallot tatin

Butternut squash and sage galette (can do a vegan version)

Savoury waffle with spinach and mushroom (can do a vegan version)

Vietnamese pancake with broccoli, lime and chilli (vegan)

Sweet potato and spinach latke with sweet and sour onions (can do a vegan version)

Sides and salads –

Choose 3 or 4 depending on group size:

New potato salad with lemon and chive mayo

Hot new potatoes with salsa verde (herb and caper sauce)

Roasted new potatoes with cumin and paprika

Harissa toasted couscous and chickpeas, seeds, roasted cauliflower

Orzo (pasta that looks like rice) pilaf with fennel and dill

Mejadra/Kishari (spiced lentils and rice) with roasted and pickled celeriac and caramelised onions. Our favourite.

Roasted courgettes, aubergine, red peppers, shallots, and tomatoes

Cucumber, radish, red onion, and whole wheat salad (farro, spelt, wheatberries are all whole wheat), this is like a tabouleh where the wheat is less than a third of the whole salad.

Blanched beans and carrots in a soy and sesame dressing

Raw courgette, fennel, feta, in a tapenade dressing

Vietnamese slaw (cabbage, carrots, lime, chilli, and coriander)

Spring veg salad in a lemon vinaigrette (asparagus in May and June, peas, broad beans, baby turnips, spring onions)

Little gem, charred sweetcorn, avocado, and coriander.

Cherry tomatoes, rocket, basil, croutons.

Mixed green salad with chives and salad cream

Puddings

£6.50

Strawberry shortcake (can do a vegan version)

Tiramisu

Profiteroles

Hazelnut, peach and raspberry cake with lemon geranium ice cream

Pecan tart

Chocolate and salted caramel tart

Chocolate fridge cake with cinnamon ice cream (can do a vegan version)

Fig leaf crème brûlée with raspberries

Espresso martini jelly with a small square of gvey chocolate brownie and black currant compote

Sticky fig and coffee pudding and caramel ice cream

Cheesecake crumble with blackberry and cherry compote

Strawberry and rhubarb floating islands (soft meringue floating on a thin custard with strawberry and rhubarb compote)

Mango pannacotta (vegan)