

Built in 1713 as a former stone-built coaching inn on the historic London to Holyhead route, our pub offers a delightful blend of tradition and fresh flavours. We proudly source the finest produce, primarily from local Buckingham butchers.

We are committed to delivering the best-tasting, seasonally inspired meals, complemented by outstanding service. Our passion for fresh, local ingredients and attention to detail ensures a dining experience that is both memorable and satisfying.



Dietary Information:

V: Vegetarian | VE: Vegan | GF: Gluten-Free VEA: Vegan available VA: Vegetarian available

If you have any food allergies, intolerances, or sensitivities, please inform your server before placing your order. While we strive to accommodate all dietary needs, please note that our kitchens handle various allergens, and we cannot guarantee that any dish will be completely allergen-free.

A la Carte Menu



APPETIZERS & SNACKS

3 FOR £16 | 4 FOR £20

• Halloumi Sticks & Sweet Chilli With a sweet chilli dip

Mixed Marinated Italian Olives Mixed olives with a blend of olive oil

Warmed Rustic Bread Board £6 Falafel & Hummus With balsamic olive oil

£5 Honey Glazed Chorizo

With honey yogurt

£6.50 Served with a creamy hummus & pitta bread

£5

£8

£22

£14

£6.50 Hummus With a chilli oil & bread

STARTERS

Seasonal Soup of the Day

Made daily to reflect the taste of the season, using the freshest vegetables, with warm rustic bread

Blackened Chicken Wings

Coated in our spicy Cajun rub served, topped with spring onions & chilli oil

Artisan Cheese Fondue to Share Melted cheese, garlic mushrooms, honey

glazed chorizo & warmed rustic bread

Roasted Cauliflower Bites

Roasted cauliflower coated in a spicy rub, topped with spring onions, chilli oil & hot honey

£16

£13

Chicken Liver Parfait

Served with caramelised red onion chutney & warmed rustic bread

Gambas Pil Pil £12

King prawns & chorizo in a garlic chilli olive oil, with warmed rustic bread

HOUSE STAPLES

£18

£21

£20

Line Caught Fish & Chips

Pilsner battered market fresh fish, with pub chips, minted pea puree & tartar sauce

Pan Fried Lambs Liver

Served with buttery mash, garden peas, topped with crispy bacon & fried onions

Moules Marinière

Rope grown mussels in a white wine & shallot sauce, skinny fries & rustic bread

Smithfield Pork Belly

Rolled pork belly with chef's special stuffing, buttery mash, the best vegetables of the season & thick gravy

Momemade Pie of the Day

Our fillings reflect the fresh ingredients of the season, served with hand cut chips & peas or buttery mash & the season's finest vegetables

Buckingham Butchers Sausage & Mash

A trio of our Butchers Finest British sausages with mustard infused mash, garden peas, fried onions & thick gravy

Caesar Salad

Crisp romaine hearts, homemade caesar dressing, anchovies, croutons, lemon zest & cracked black pepper.

Add free-range chicken breast + £3

SEASONAL DISHES

Bedfordshire Beef Cobbler

Braised British beef in a rich red wine gravy, topped with a cheese cobbler, with a side of creamy mash & seasonal vegetables

£7.50

💯 🖫 Chicken Parmagiana

Panko coated Buckingham Butchers chicken breast in our marinara sauce, served with tenderstem broccoli & seasonal vegetables.

Swap for aubergine 👁

Roasted Cauliflower Steak

Oven-roasted cauliflower steak in a chimichurri dressing of fresh herbs, garlic, and a touch of citrus served with skinny fries

£20 Chalkstream Trout

Pan fried fillet of trout with smoked chorizo, crushed potatoes, garden peas and cabbage fricassee

Medley of vine-ripened heirloom tomatoes, cucumber, red onions and mixed salad leaves, with Kalamata olives & barrel-aged feta cheese, extra-virgin olive oil & a splash of aged balsamic vinegar. Swap feta for falafel @

Lamb Ragu

£22

Tender lamb shoulder slowly braised in a rich wine and tomato sauce on a bed of rigatoni pasta

FROM THE GRILL

Cajun Half Roasted Chicken

Buckingham Butchers half roasted chicken in our Cajun rub, served with pub chips, corn on the cob & house slaw, or buttery mash & vegetables of the season

Honey BBQ Ribs

Marinated & coated in a sticky and sweet sauce, served with pub chips, corn on the cob & house slaw

STEAKS

30-Day Dry Aged Prime Cuts specially selected from our Master Butcher

Sirloin 8oz £29

Fillet 8 oz £33

All of our steaks are topped with crispy onions, served with mushroom, tomato and pub chips.

SAUCES £4

- Brandy & Peppercorn
- Garlic Herb Butter
- Chimichuri
- Bernaise · Creamy Mushroom

ADD KING PRAWNS £8

BURGERS

£17

All burgers are served in a toasted brioche bun with a side of slaw, skinny fries or pub chips.

THE OLD TALBOT BURGER £14

Butchers Chuck & Rib Beef Burger with pickled gherkin, crispy lettuce, red onions & beef tomatoes, burger sauce. Double up for an extra £4

OUR FAMOUS BURGERS £18

The California

Veggie pattie, homemade guacamole, halloumi & crispy onions

The Porkie

BBQ pulled pork, beef oattie, apple jam, cheese & crispy onions

Mushroom Double Swiss

Beef pattie, creamy garlic mushrooms topped with cheddar cheese

© El Diablo

Beef pattie, spicy jack cheese, peri peri sauce & jalapeños

Smokey Joe

Beef pattie, Monterey jack cheese, smoked bacon & BBQ sauce

The Royal

Buttermilk chicken, melted brie, bacon & red onion chutney

SWAP ANY PATTY FOR:

Butchers Chuck & Rib Beef Burger | Free-range Buttermilk Chicken | OVeggie Pattie

SIDES £4

- © Skinny Fries
- **®** Pub Chips

Buttery Mash

- Hand Battered Onion Rings
- Seasonal Mixed Salad

Please, ask your server for our Gluten Free options.

Upgrade to sweet potato fries on all dishes for £2

Cheesy Garlic Bread

Wegan | ♥ Vegetarian W Vegan Available

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment. **WA** Vegetarian Available