

TALTON



HOUSE

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Menu - April to September

Picture long tables with candles, flowers, and generous bowls of delicious food to share. No stilted fine dining here. Our menus are devised with groups, and our environment* in mind. We cook everything from scratch. We can do 2 meals over the duration of your stay, the kitchen is closed on Sundays and Bank holidays.

Dining Room and Tipi dinners; 1, 2, or 3 courses.

We lay the tables, serve your food, clear, and wash up (not drinks and glasses). You create a menu for your group by selecting one option for each course. We can adapt most dishes to all dietary requirements.

Starters

If your group is more than 15, you can choose 2 options, min. 8 portions per choice.

- Watercress, potato and nettle soup with beetroot, caraway, and goats cheese home baked roll £7.50 (can be vegan)
- Asparagus (mid April to mid July only), with a poached egg and salsa macha (can be vegan) £9
- Mixed Bruschetta - tomato, basil, and air-dried ham; broad bean, pea, and mint; olive and feta £9/£8.50 (can be vegan)
- Summer rolls with chilli sauce £8.50 (vegan)
- Smoked trout pate on a blini with dill and chives
- Bacon, cockles, and seaweed on toast £9
- Quails egg salad with lambs lettuce, radishes, celeriac, walnuts, salad cream with beetroot, caraway, and goats cheese home baked roll (can be vegan) £8.50
- Deep-fried artichokes and deep-fried artichoke risotto balls with green sauce (can be vegan) £8.50
- Fried venison liver and onions on a potato cake with pickled blackberries £9

Mains, choose one of the 'nights' below.

Feast night £17.50-£19.50

Choose one meat option and/or one veg option for your group. Then choose 4 of the sides below, or you can leave it up to us. We can adjust the seasoning so there are no clashing flavours. This is a convivial feast, not a restaurant style plated up affair. We invite you to share generous bowls of carefully prepared side dishes at the table where the vegetables take centre stage, and they are all included in the price of your main course. All sides can be made vegan.

Slow cooked Talton Lodge pork shoulder with fennel, apple, and sage £19.50

Slow cooked hogget* shoulder (1 to 2 year old lamb) with shawarma spices and tzatziki £19.50

Meat BBQ. £19.50 pork ribs, lamb steak, chicken on the bone, with spicy tomato mayo

Vegan BBQ. £17.50 cabbage, mushroom, aubergine, and pepper with green sauce

Cauliflower and sweetcorn fritters with red pepper salsa £17.50 (vegan)

Mushroom, courgette, chard, dill, and feta filo pie £17.50 (can be vegan)

Tomato tarte tatin, with or without Tunworth cheese (English brie) cheese £17.50 (can be vegan)

- Small roasties with garlic and rosemary.
- New potatoes with lemon vinaigrette and garden herbs
- Orzo with basil pesto, green beans, and cherry tomatoes
- Wilted chard, chickpeas, caramelised red onion, and pine nuts
- Chaat (Indian salad with sprouting chickpeas)
- Courgettes with rosemary, lemon, and white beans
- Tabouleh (bulgar wheat with tomatoes, cucumber, celery, mint, parsley, and coriander)
- Rocket salad with green lentils and balsamic dressing
- Roasted carrots, cumin, and coriander
- Talton Lodge slaw
- Peas, broad beans, radishes, spring onions, little gem, lemon vinaigrette
- Raw courgette and fennel salad with lemon and red peppercorns
- Vegan Caesar salad

Pizza night £13-15

From our wood-fired oven in the Kitchen Garden, ask for a menu. (Min. order 15 pizzas). We make the dough, the tomato sauce, the toppings, season and chop the wood and cook them in our traditional pizza oven. This is great on a Friday night when people are arriving in dribs and drabs.

Pie night £18 meat, £16 veg

Perfect portion sized pies; beef OR chicken OR squash, spinach, and cheddar, served with mash, greens, and gravy.

Trout night £19.50, £17 veg

Whole poached chalk stream trout (min. 8) OR goats cheese and leek tart, served with served with hot new potatoes and herbs; tomato, cucumber and chive salad; green bean salad, and sorrel sauce.

Paella night £15 meat, £14 veg

Mussel and rabbit/chicken OR vegetarian

Curry night: £17.50

Mutton and veg rendang, Keralan veg, spicey tomato daal, cardamom rice, mango chutney, raita, poppadoms

Burger night. £17/£15

Venison burger OR beetroot, black bean, and squash burger in a brioche bun with lettuce tomatoes, gherkins, fried potatoes, coleslaw, and thousand island dressing.

Mexican taco night: £16.50

Piles of proper corn tortillas, bowls of different fillings (pork tinga; squash and black bean stew; charred peppers and onions; wilted spinach and feta; roasted cauliflower and sweetcorn), and too many toppings to squeeze in (guac, pico de gallo, pickles, chipotle crema).

For the pizza and paella, you may want to add a green salad for £2.30 per person.

pudding

£9, if your group is more than 15, you can choose 2 options, then its min. 8 portions per choice.

- Hazelnut and raspberry cake with honey and ginger ice cream
- Chocolate and salted caramel torte with blackcurrant ice cream
- Crème caramel with summer fruits
- Lemon tart with strawberries
- Rhubarb jelly, honey and ginger ice cream, and madeleines
- Gooseberry and elderflower crumble with honey and ginger ice cream
- Cinnamon and cherry bread and butter pudding

We can do vegan versions of most of the puddings, please ask.

On a budget.

If you are on a budget, we do offer the option of delivering your food in serving bowls leaving the rest to you, for this we would knock off 20% of the main course price, 10% off pizza and paella, 25% off puddings. Minimum 15 portions.

We don't do a budget option for starters.

About our ingredients.

*We take great care sourcing our ingredients, fully aware of the effect industrialised farming has on our environment.

The pork is our own, raised here in the orchard, fed organically.

*Hogget is lamb that is 1 to 2 years old (lamb is under 1 year, and mutton is 2 + years). It is 100 % pasture fed from Kite's Nest Farm which is in a beautiful setting and is worth a visit during your stay: <http://www.kitesnestfarm.co.uk>. You can source your own meat from there and Rosamund will often introduce you to her animals, the offspring of those made famous in her book "The Secret Life of Cows".

The chicken and eggs are free range from Talton Mill opposite.

See here for Chalk Stream trout sustainability credentials;
<https://www.chalkstreamfoods.co.uk/pages/sustainability>

We use organic milk, butter, cheese, flour, pulses, potatoes, and rice.

If the fruit and veg listed are unavailable, we will make substitutes. We grow our own and buy what's in season from Worcester Produce or Drinkwater farm in Chipping Campden.