

The BECKFORD INN

Supper

Pub Snacks	Butcombe beer bread - whipped brown butter (v)	4.25
	Cauliflower popcorn - turmeric, coconut yoghurt, mint (ve)	6.25
	Pulled pork bon bons - Bramley apple, sage salt	6.50
Starters	Pea and broad bean Scotch egg - preserved lemon mayo (v)	7.50
	Hot-smoked Chalk Stream trout - rye bread, crème fraiche, pickled fennel, crispy skin, trout roe	9.25
	Wiltshire ham hock and chicken terrine - picallili, onion, cauliflower, mustard, parsley, onion loaf	8.95
	Green salad - broad bean hummus, radishes, asparagus, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Hand dived scallops - Brixham crab spring roll, charred corn, chilli corn salsa	11.95
To Share	Whole baked Tunworth, British charcuterie, house pickles, seasonal chutney, Butcombe beer bread	27.95
Mains	The Beckford burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Tarragon gnocchi - whipped ricotta, king oyster mushroom, truffle, garden vegetables, mushroom crumble (v)	15.95
	Salt-baked carrots - cashew cream, smoked new potatoes, charred spring onions, romesco sauce, pickled shallots (ve)	14.95
	Creedy Carver chicken breast - gem lettuce, potato terrine, peas, smoked bacon jam	17.50
	Cornish hake - crayfish, saffron potatoes, sea vegetables, Champagne butter sauce	19.95
	West End Farm pork - cider belly, seared loin, broccoli, blue cheese macaroni fritter, crackling	21.50
Steaks	<i>Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked chips and watercress</i>	
	8oz bavette (served medium-rare and sliced)	19.95
	10oz rib eye	29.95
	16oz Chateaubriand to share - includes choice of 2 sauces	64.95
Sauces	Garlic and herb butter / Bearnaise / Peppercorn / Tewkesbury relish	<i>each sauce</i> 2.00
Sides	Koffmann thick-cut pub chips (v)	4.25
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	Beckford garden salad, radish, herbs (ve)	3.95
	Smoked new potatoes, mint butter (v)	4.25
	Grilled spring onions and broccoli, romesco, almonds (v)	4.50
	Butcombe beer-battered onion rings (v)	3.95

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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Puddings	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice - sea salt, chocolate wafer, yoghurt sorbet (v)	7.95
	Cheddar Valley strawberries - vanilla panna cotta, shortbread, meringue, strawberry daiquiri sorbet	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50

Cheese	<i>A selection of British cheese, selected by our chefs.</i>	
	<i>Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>	12.95

Nearly full?	The Beckford chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

