

the
BECKFORD INN

Supper Menu

Snacks	Butcombe beer bread – beef dripping butter	4.25
	Beef shin and bone marrow nuggets – Tewkesbury relish	7.50
	Crown Prince squash hummus – smoked chilli oil, hazelnut, sourdough (ve)	6.25
	Brixham Market fish croquettes – burnt lemon aioli	6.95
To Share	A selection of our pub snacks for the table	22.95
Starters	Keralan cauliflower soup – sprout-top pakora, coriander chutney, spiced chickpeas (ve)	7.50
	Game terrine – roast heritage carrots, caraway, Beckford pickles, juniper loaf	10.25
	Crispy chilli squid – chorizo, red pepper, pearl couscous, tomato, basil	8.95
	Beetroot Waldorf – whipped goats' cheese, conference pear, candied walnuts, pickled celery	8.25
	Cornish mackerel – charred and smoked, celeriac, watercress, crème fraiche	9.95
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
	Roast potato gnocchi – truffle, leek, crispy Clarence Court egg, wild mushroom, Parmesan (v)	15.95
	Cornish stone bass - langoustine bisque, fennel, saffron potato, winter greens	19.95
	Roasted artichokes – Jerusalem and globe, hazelnut, polenta, cavolo nero (ve)	14.95
	Stokes Marsh Farm beef – fillet, braised shin, dripping potato, mushroom ketchup	23.95
	Creedy Carver duck – breast, leg sticky rice, sesame, plum, bok choy, sushi ginger	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	32.95
	16oz Chateaubriand to share	61.95
Sauces	Garlic and herb butter / Bearnaise / Peppercorn / Tewkesbury relish	2.00
Sides	Koffmann thick-cut pub chips (v)	4.25
	Beckford garden salad, radish, herbs (ve)	3.95
	Jerusalem artichokes, celeriac, hazelnut (v)	4.50
	Koffmann skin-on fries, truffle aioli, Parmesan (v)	4.75
	Autumn greens, garlic and herb butter (v)	4.50
	Butcombe Gold 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.



Recycled (FSC) paper & designed for single use only.

Desserts	Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice – clementines, brandy, gingerbread ice cream	7.95
	Pressed autumn apples – hazelnut crumble, blackberry sorbet, amaretto cream (ve)	7.50
	White chocolate cheesecake – cherries, maple granola, toasted seeds, cherry sorbet	7.50

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

Nearly full?

The Beckford chocolate box	8.00
Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50

Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)



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...

