

the BECKFORD INN

Sunday

Mimosa **6.75**

Ketel One Vodka Bloody Mary **9.50**

Virgin Mary **4.10**

While you wait

Butcombe beer bread,
whipped butter, sea salt
4.25 (661 kcal)

Gordal olives
4.25 (268 kcal)

British artisan charcuterie
13.95 (362 kcal)

Share all the above (1291 kcal) **19.95**

Starters

Isle of Wight heritage tomatoes, Laverstoke Farm bocconcini, basil, black olive (v) (201 kcal)	7.95
Five spice Creedy Carver duck leg, kimchi, cucumber, hoi sin, radishes (350 kcal)	9.50
Beckford scampi – crumbed cod cheeks, tempura langoustine, peas, sherry, potato crisps, tartare hollandaise (222 kcal)	8.95
English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, herbs, caper and shallot dressing (v, veo) (223 kcal)	7.95
Cured Chalk Stream Farm trout – golden beetroots, fennel, lime, crème fraiche, dill (156 kcal)	9.50

Roasts

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cheesy leeks, and red wine gravy.

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1454 kcal)	18.95
Try this with our best-selling and Bristol-born brew: Butcombe Original beer	
Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal)	17.50
Veggie roast of the week – seasonal vegetables, vegan jus (1582 kcal)	14.95

Mains

The Beckford burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	16.50
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1096/1123 kcal)	14.50/18.50
Spring garden risotto – broad beans, Norfolk asparagus, marinated feta, sunflower seed and sorrel pesto (ve) (1191 kcal)	16.50
Fillet of black bream – lemongrass and ginger, chilli mussels, bok choy, coconut rice (589 kcal)	21.50

Sides

Braised cheese leeks, thyme crumb (v) (303 kcal)	4.95	Caesar salad, Parmesan, anchovy dressing (248 kcal)	4.95
Yorkshire pudding filled with sticky beef shin, horseradish (626 kcal)	5.95	Butcombe Gold beer-battered onion rings (v) (540 kcal)	3.95
Spring cabbage, garlic and herb butter (v) (239 kcal)	4.50	Koffmann thick-cut pub chips (v) (644 kcal)	4.25
Roast potatoes, smoked bacon relish, crispy onions (741 kcal)	5.95	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95



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Puddings

Passionfruit cheesecake - Champagne sorbet, mango and mint (789 kcal)	8.25
Cheddar Valley strawberry millefeuille - tonka bean, pistachio, elderflower (413 kcal)	7.95
Dark chocolate delice, honeycomb, Beckford garden berries (827 kcal)	8.95
<i>This tastes amazing with our Grenat Maury Lafage red dessert wine</i>	100ml 5.95
Sticky date and toffee pudding, butterscotch sauce, pecans, rum and raisin ice cream (1109 kcal)	7.50
The Beckford chocolate box - handmade chocolates and sweet treats (710 kcal)	8.00
Affogato - Madagascan vanilla ice cream, Illy espresso, little biscuit (236 kcal)	4.95

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

Cheese

Lye Cross Farm vintage Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton (689 kcal)	
Served with caramelised apple chutney, cornichons, crackers	11.95
Try a glass of Cockburn's port to go with your cheese	50ml 4.50



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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Grenat Maury Lafage - red dessert wine	Please refer to the drinks menu for full price list
Limoncello	Classic Negroni	
Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon - white dessert wine	

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try something chilled?</i>		<i>Dairy-free milks available</i>	
Iced coffee: Illy espresso, milk, maple syrup	3.25	Iced tea: Canton red berry and hibiscus, fresh mint	2.75

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.

Team Rewards -	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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.
Calorie Info -	All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.