

the BECKFORD INN

Supper

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)		12.95	

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 (456 kcal)	9.50

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 (1096/1423 kcal)	14.50/18.50
Spring garden risotto – broad beans, Norfolk asparagus, marinated feta, sunflower seed and sorrel pesto (ve) (1191 kcal)	16.50
Cameron Naughton pork – herb-cruste fillet, cider belly, bacon polenta, sage, onion, hispi cabbage (808 kcal)	21.95
Fillet of black bream – lemongrass and ginger, chilli mussels, bok choy, coconut rice (589 kcal)	21.50
Roasted young chicken – confit leg spring roll, sweetcorn, chard, shimeji mushroom (588 kcal)	19.95

Steaks

Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress

8oz flat iron (served medium-rare and sliced) (1164 kcal)	21.95
8oz rib eye (954 kcal)	29.95

Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal) / Tewkesbury relish (54 kcal)	each sauce 2.50
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Sides

Beckford garden salad, radish, herbs (ve) (140 kcal)	3.95	Koffmann thick-cut pub chips (v) (644 kcal)	4.25
Truffled three cheese mac and cheese, thyme crumb (v) (871 kcal)	6.95	Koffmann skin-on fries (v) (577 kcal)	4.25
Caesar salad, Parmesan, anchovy dressing (248 kcal)	4.95	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95
Butcombe Gold beer-battered onion rings (v) (540 kcal)	3.95	Hispi cabbage and chard, garlic butter (125 kcal)	4.95



Scan the QR code to order and pay on your device

Turn over to order our puddings and more



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.