

# The BECKFORD INN

## SUPPER

### While you wait

Butcombe beer bread, roasted garlic, olive oil, balsamic & whipped butter (832 kcal)	4.95
Gordal olives (268 kcal)	4.25
British artisan charcuterie (362 kcal)	13.95
<b>Share all the above</b> (1291 kcal)	21.50

### Starters

Roasted crown prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (pb) (478 kcal)	7.50
Isle of wight heritage tomatoes, Laverstoke Farm bocconcini, balsamic, basil, olive crumb (v) (201 kcal)	8.25
Crispy pigs head, Beckford kimchi, pickled walnut ketchup, coriander (285 kcal)	8.95
Spiced Creedy Carver duck leg, hoi sin, cucumber, radishes, crispy rice noodles (344 kcal)	9.50
Cornish mackerel, fennel, ginger, sorrel, lemon dressing, dill (614 kcal)	10.95

### Mains

Slow-cooked beef cheek, potato mousseline, parsley, burnt onion, horseradish, Madeira sauce (1159 kcal)	21.95
Cameron Naughton pork belly, fillet and sticky rib, chorizo cassoulet, autumn greens (1875 kcal)	21.95
Polenta panisse, roast parsnip, cumin yoghurt, garden greens, cashew dukkah, coriander (pb) (670 kcal)	16.95
Ricotta gnudi, carrot velouté, pickled shimeji, crispy capers, cavolo nero, tarragon oil (v) (980 kcal)	17.50
Brixham Market fish of the day. Please ask for details	MP
Butcombe Gold beer- battered fish, thick cut chips, proper mushy peas or curry sauce, tartare (1096/1336 kcal)	14.95/18.95
The Beckford burger, smoked bacon relish, Monterey jack, crispy onions, mustard aioli, skin-on fries (1201 kcal)	17.95

### 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's thick cut chips, confit tomato, roasted mushroom and watercress*

8oz flat iron (served medium-rare and sliced) (964 kcal)	23.95
8oz ribeye (856 kcal)	32.95

### Sauces

Bearnaise / Peppercorn / Tewkesbury relish (152 kcal)	each sauce 2.50
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### Sides

Koffman's thick-cut chips or skin-on fries (v) (555 kcal)	4.25	Butcombe Gold beer-battered onion rings (v) (602 kcal)	4.25
Truffled macaroni and cheese, thyme crumb (v) (555 kcal)	7.25	Seasonal garden greens, garlic butter (v) (171 kcal)	5.25
Posh fries, truffle aioli, vegetarian parmesan, chives (v) (644 kcal)	4.95	Garden salad, radish, herbs (v) (127 kcal)	4.25



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## Puddings

Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v) (760 kcal)	7.95
Lemon Posset, raspberry ice cream, meringue, white chocolate crumb (512 kcal)	7.95
Blackberry and apple tart, cinnamon mousse, apple sorbet (845 kcal)	9.95
Sticky date pudding, butterscotch sauce, pecans, rum & raisin ice cream (945 kcal)	7.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb) (444 kcal)	6.95

## The Beckford cheese plate

Lye cross Farm vintage Cheddar, Ashlyn goats' cheese, Cropwell Bishop Stilton	11.95
Served with caramelised apple chutney, cornichons and crackers (487 kcal)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

## Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (pb) (104 kcal)	1.95
The Beckford chocolate box; handmade chocolate and sweet treats (676 kcal)	8.00
Affogato; Madagascan vanilla ice cream, Illy espresso, little biscuits (184 kcal)	4.95

*Add a shot of amaretto liqueur for the perfect after dinner treat*

*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.

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

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

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

*Perhaps try one of our seasonal treats?*

Black Forest Monbana hot chocolate

*Dairy-free milks available*

Gingerbread spiced latte

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## 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.

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**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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.