

The BECKFORD INN

SUPPER

While you wait

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

Starters

Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (pb) (478 kcal)	7.50
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb) (476 kcal)	6.95
Crispy pig's head, Beckford kimchi, pickled walnut ketchup, coriander (285 kcal)	8.95
Creedy Carver duck leg bonbon and smoked breast, spiced plum ketchup, beetroot remoulade (590 kcal)	9.50
Chalk Stream trout cured in our Goram IPA, apple remoulade, cucumber, rye croutons, pickled fennel (459 kcal)	10.95

Mains

Slow-braised ox cheek, smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce (850 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
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (pb) (595 kcal)	15.95
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

Koffmann'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
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v) (512 kcal)	7.95
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo) (585 kcal)	7.95
Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)	8.50
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 goat's 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		

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

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, (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.