

# The BECKFORD INN

## LUNCH

### While you wait

Butcombe beer bread, roasted garlic, olive oil, balsamic and whipped butter	4.95
Gordal olives	4.25
British artisan charcuterie	13.95
<b>Share all the above</b>	<b>21.50</b>

### Starters

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (pb)	6.95
Crispy pig's head, Beckford kimchi, pickled walnut ketchup, coriander	8.95
Creedy Carver duck leg bonbon and smoked breast, spiced plum ketchup, beetroot remoulade	9.50
Chalk Stream trout cured in our Goram IPA, apple remoulade, cucumber, rye croutons, pickled fennel	10.95

### Sandwiches

<i>Add a cup of skin-on fries for only (price only applicable when ordering a sandwich)</i>	3.00
Fish tacos; panko-crumbed haddock, shredded pink cabbage, chipotle mayo, lime, coriander	9.75
Ultimate cheese sourdough toastie; Lye Cross Farm Cheddar, vegetarian Parmesan, mozzarella, onions (v)	8.95
Symplicity cumin 'lamb' pitta; grilled aubergine, tzatziki, tomato, sumac onions, mint (pb)	10.95

### Mains

Polenta panisse, roast parsnip, cumin yoghurt, garden greens, cashew dukkah, coriander (pb)	16.95
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (pb)	15.95
Butcombe Gold beer-battered fish, thick-cut chips, proper mushy peas or curry sauce, tartare	18.95
The Beckford burger, smoked bacon relish, Monterey jack, crispy onions, mustard aioli, skin-on fries	17.95
Stokes Marsh Farm flat-iron; 28 day dry-aged steak, garlic and herb butter, skin-on fries, watercress	21.50
<i>Add peppercorn sauce</i>	2.50

### Sides

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



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## Puddings

Chocolate mocha cheesecake, hazelnut meringue, sour cherry sorbet (v)	7.95
Winter fruit and almond crumble, apples, plums and blackberries, vanilla custard (v) (pbo)	7.95
Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v)	8.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (pb)	6.95

### The Beckford cheese plate

Lye Cross Farm vintage Cheddar, Ashlyn goat's cheese, Cropwell Bishop Stilton Served with caramelised apple chutney, cornichons and crackers	11.95
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*Try a glass of Cockburn's port to go with your cheese*

### Nearly Full?

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

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### 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	
Classic Negroni	white dessert wine	

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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.

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information

