

The BECKFORD INN

SUPPER

While you wait

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

Starters

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| 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 |

Mains

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| Slow-braised ox cheek, smoked parsnip mash, glazed carrot, red wine, parsley and shallot sauce | 21.95 |
| Cameron Naughton pork belly, fillet and sticky rib, chorizo cassoulet, autumn greens | 21.95 |
| 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) | 17.50 |
| 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 |

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

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| 8oz flat iron (served medium-rare and sliced) | 23.95 |
| 8oz ribeye | 32.95 |

Sauces

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| Bearnaise / Peppercorn / Tewkesbury relish | each sauce 2.50 |
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Sides

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| 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 |



Scan the QR
code to order
and pay on
your device



Puddings

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| 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

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

Nearly Full?

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| 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 |
| <i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i> | |

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

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| 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.

Scan this QR code for full calorie information

