

The BECKFORD INN

SUPPER

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks

Nocellara and Greek Mammoth olives, lemon verbena (pb)	3.95
Hobbs House breads, Estate Dairy salted butter, cold-pressed rapeseed oil (v) (pbo)	4.50
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.50
British charcuterie; Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter	16.95

Starters

Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.50
Grilled courgettes, Isle of Wight tomatoes, burrata, pangritata, basil (pb)	8.50
Roasted tomato and fennel soup, wild garlic and Cheddar cheese straws (v)	7.50
Goram IPA cured Chalk Stream trout, green peas, wasabi, crème fraiche, toasted nori	9.50

Mains

Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, Parmesan crumble (v)	15.50
Roast Castlemead Farm chicken thighs, sweet potato succotash, chorizo, sour cream, chimichurri	16.95
Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce	11.95/17.95
Isle of Wight tomato panzanella salad, burrata, basil, caper and sherry vinaigrette (pb)	9.95/13.95
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.50
Sweet pea and mint tortelloni, whipped feta, salsa verde, pangritata (pb)	14.95
West End Farm pork tomahawk, wholegrain mustard sauce, crispy sage, Bramley apple, skin-on fries	23.95
Brixham crab linguini, preserved lemon butter, vine-ripened tomato and chilli	18.95
8oz flat-iron; 28 day dry-aged steak, garlic butter, thick cut chips, roasted mushroom, watercress	22.95
Add peppercorn sauce	2.25

Sides

Thick-cut pub chips or skin-on fries (v)	4.25	English garden salad, radish and herbs (pb)	4.50
Roasted new season potatoes, salsa verde (pb)	3.95	Sweet potato succotash, chimichurri	5.50
Butcombe beer-battered onion rings (v)	4.50	Skin-on fries, garlic mayo, Parmesan (v)	5.50



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 the QR code for full calorie information.



Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	6.95
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.25
Sticky date and toffee pudding, butterscotch sauce, rum & raisin ice cream (v)	6.95
Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	7.50

Cheese

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton Served with caramelised onion and apple chutney, cornichons, crackers (v)	11.50
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Nearly Full?

Three little Nutella filled doughnuts (v) <i>Perfect with a coffee!</i>	3.50
Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v)	4.95
Affogato; vanilla ice cream, illy espresso, salt caramel and pecan biscotti (v) <i>Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat</i>	4.95

Food for thought; £1 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.

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

Perhaps try something chilled? Dairy-free milks available.

Iced tea; Canton red berry and hibiscus, fresh mint
Iced coffee; illy espresso, milk, maple syrup

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

Espresso Martini
Limoncello
Bulleit Bourbon Old Fashioned
Sapling Negroni
Valdivieso Eclat Botrytis Semillon - white dessert wine
Grenat Maury Lafage - red dessert wine

Our food ethos

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

<https://butcombe.com/suppliers-producers>



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