



## Draught/Bottles

Keystone, Phoenix	4.2%
Butcombe, Original	4.0%
Timothy Taylors, Landlord	4.3%
Butcombe, Underfall	4.1%
Wild Beer, Bibble	4.2%
Angelo, Poretti	4.8%
Lucky Saint	0.5%
Estrella	4.6%

## Sparkling & Wine

Prosecco	£6.50 / £30
<i>Favola, Veneto, Italy</i>	
Goring, Blanc de Blanc	£9.50 / £55
<i>Wiston Estate, Sussex, UK</i>	
BBS Rosé	£6.25 / £25
<i>Languedoc, France</i>	
Sauvignon Blanc	£8.75 / £35
<i>Origin, Marlborough, New Zealand</i>	

## Homemade

Ginger beer	£3.75
<i>Ginger syrup, fresh lime, sugar, soda</i>	
Strawberry Sprigster	£3.75
<i>Strawberry oleo syrup, Sprigster botanical mash, lemon, mint, soda</i>	
Beckford Hot Toddy	£3.75
<i>Freshly pressed apple juice, lime, ginger and apple syrup, cinnamon, orange and cloves</i>	

## Starters

Roasted squash soup, carrot top pesto, pumpkin seeds <i>vg/v</i>	£6.50
Ham hock croquettes, celeriac remoulade, caper & raisin purée, poached pear	£8.50 / £16.00
Glazed figs, whipped goats curd, cucumber, watercress, hazelnuts, pomegranate molasses <i>v</i>	£7.50 / £14.00
Hot smoked Brixham salmon, spiced cauliflower purée, cherry tomatoes, pickled fennel	£9.50 / £17.50

## Pub

Ploughman's - Twanger Cheddar, ham, house pickles, Branston pickle, homemade bread	£13.50
Beef & mushroom pie, puff pastry, creamed mustard mash, garden peas	£14.50
Beckford beef burger, sesame seed bun, cheese, cos lettuce, beef dripping butter, burger sauce, fries	£15.00
Cider battered haddock, smashed peas, tartare sauce, chips	£15.50

## Mains

Sesame marinated tofu, British quinoa, tenderstem broccoli, pickled pomegranate, walnuts <i>v</i>	£15.00
Roasted venison loin, black pudding croquette, celeriac puree, cavolo nero, blackberries	£22.00
Pan fried Brixham plaice, new potatoes, samphire, jalapeno & lime butter, flaked almonds	£23.50
28-day aged sirloin steak, harissa roasted carrots, paprika & rosemary butter, chips	£26.00

## Sides

Chilli & tahini fried greens / Dorset mixed leaf salad / New potatoes, jalapeno & lime/ Rosemary chips	£4.00
Homemade bread, tapenade	£1.00

*Please let us know if you have any allergies or require information on any ingredients used in our dishes.*

A discretionary 12.5% service charge is added to your final bill, 100% of which goes to our staff



## Puddings

Warm ginger sponge, caramelised apples, mascarpone ice cream <i>v</i>	£7.50
Garden apple & mixed berry crumble, custard <i>v</i>	£7.50
Coffee cream profiteroles, chocolate sauce, caramelised hazelnuts, vanilla ice cream <i>v</i>	£7.00
Stilton, port, digestives <i>v</i>	£6.50

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## Affogato

Classic - vanilla ice cream with a shot of espresso <i>v</i>	£5.50
Beckford - salted caramel ice cream, shot of espresso, Beckford Rum liqueur <i>v</i>	£6.50

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## Cheese

3 for £12.00

Montgomery Cheddar, North Cadbury – unpasteurised, 12-month-old farmhouse cheddar  
Isle of Wight Blue, Arreton Valley – unpasteurised, soft rind cow's cheese  
Bath Soft, Park Farm Cottage – pasteurised, mushroom & creamy flavour with a hint of lemon

*All served with homemade digestive biscuits, apple & chestnut chutney, crackerbread*

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## Treats

Digestive biscuits <i>v</i>	£1.50
Chocolate brownie pieces <i>v</i>	£1.50

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## Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemon and Ginger  
Mozzo Coffee – Espresso, Americano, Cappuccino, Latte, Macchiato, Cafetière

### OUR SUPPLIER OF THE MONTH

## *True Grace*

The Candles on our tables and throughout the pub are made by our friends Philippa and Roger Biles. The company was founded in 1991 in Spitalfields, London. True Grace candles are now handmade just down the road here in Wiltshire using traditional British craftsmanship. These special candles are found on the tables of some of the best restaurants in the country from our humble pub to the world-renowned River Cafe.

*Elsa & Pepper might come to say bello, please don't give them a treat – they are off for some winter sun and would like to be bikini ready!*

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