



Draught

Keystone, Phoenix	4.2%
Butcombe, Original	4.0%
Timothy Taylors's, Landlord	4.3%
Underfall	4.1%
Angelo, Poretti	4.8%
Lucky Saint	0.5%
Wild Beer, Bibble	4.2%
Estrella	5.4%
Guinness	4.3%

Aperitif

Garden G&T
Pink pepper gin, strawberries, tonic
Bloody Mary
Black Cow vodka, spiced tomato juice, celery bitters, black pepper

Homemade

Garden Spritz	£8.00
Apple, Kiwi and Elderflower cordial, Prosecco	
Mint Cooler	£3.75
Jakey's upcycled citrus cordial, cucumber & mint cold brew, lime, soda	
Homemade Ginger Beer	£3.75
Ginger syrup, fresh lime, soda	

Starters

Chilled courgette & basil soup, tomato vinaigrette, black onion seeds VG / V	£6.00
Smoked ham hock, potato gnocchi, caramelised onion purée, nettle pesto, Old Winchester	£8.00
Celeriac & carrot fritters, curry mayonnaise, mint & radicchio V	£6.50
Hot smoked Brixham salmon, pickled white cabbage, watercress velouté, crab mayonnaise	£8.50

Roasts

Rare Roast Beef	£16.50
35-day aged beef with horseradish and chive sauce.	
Char-grilled Chicken	£16.50
Castlemead Farm chicken breast, brined in beer served with bread sauce.	
Braised Lamb	£16.00
Slow-braised lamb brisket served with mint sauce.	
Lentil and Kidney bean Loaf VG / V	£15.00
Homemade lentil and kidney bean loaf served with balsamic gravy.	

Served with roasted potatoes, carrots & swede, braised white cabbage, Westcombe Cheddar cauliflower cheese, Yorkshire pudding

Pub

Beckford beef burger, sesame bun, cheese, baby gem, burger sauce, beef dripping butter, fries	£15.00
Fregola, pea & mint purée, olive tapenade, feta, elderflower vinaigrette, pumpkin seeds V	£14.50
Cider battered haddock, smashed peas, tartare sauce, chips	£15.50

Sides

Dorset mixed leaves / Chilli & tahini fried greens / Heritage tomatoes, nettle pesto	£3.50
Rosemary chips / Bromham beetroots, feta	
Homemade bread	£1.00

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

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Puddings

Chocolate brownie sundae, whipped cream, salted caramel ice cream	£8.00
White chocolate blondie, sour cherry sorbet, rum cherries, caramelised hazelnuts V	£8.50
Vegan coconut panna cotta, gooseberry compote, elderflower & mint granita VG / V	£8.50
Baked miso cheesecake, sesame caramel, vanilla ice cream V	£8.00
Strawberry mousse, whipped cream, meringue, strawberry sorbet	£8.00
Stilton, port, digestives V	£6.50
Sgroppino – lemon sorbet, shot of vodka VG / V	£5.50

Affogato

Affogato – vanilla ice cream with a shot of espresso V	£5.50
Beckford affogato – salted caramel ice cream, shot of espresso, Beckford caramel Rum V	£6.50

Cheese

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

Served with homemade digestives biscuits, spiced aubergine & tomato chutney, crackerbread

Treats

Beckford Hot Chocolate – chocolate & marshmallow slab, orange zest, whipped cream, sesame caramel V	£5.50
Digestive biscuits V	£1.50
Chocolate brownie pieces V	£1.50

Tea & Coffee

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

OUR SUPPLIER OF THE MONTH

The Traditional Meat Co.

We source the beef on our menu from The Traditional Meat Company which is reared just down the road at Parsonage Farm in Farley (a short drive from the pub). The Parsons have been farming the land almost since records began and Jo, the youngest daughter, with her husband Robin founded The Traditional Meat Company in 2009. Luckily for us, they now supply independent restaurants. You'll often see Robin propping up the bar here with a pint. Be careful, if you get him talking about farming, he will keep you there for hours. You have been warned.

We are looking for great staff to join our team. Email James@beckfordarms.com to find out more.

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