

Today's Ales & Ciders:

Keystone, Phoenix 4.2%
Butcombe Bitter 4.0%
Wild Beer, Bibble 4.3%
Butcombe Blonde 4.5%
Ashton Press 4.8%



Today's Lagers & Stouts:

Kronenbourg 1664 5.0%
Poretti 4.8%
Veltins 4.8%
Guinness 4.1%

Starters

Ham, pea & wild garlic soup, poached egg, almonds	£6.50
Smoked pigeon breast, cider rarebit, cauliflower stems	£8.00
Roasted turnips, fermented radish, ricotta, fresh honeycomb	£7.50
Chargrilled octopus, fermented cucumber, onions, white beans, chilli, dill mayonnaise	£12.00
Rare roast beef, roasted roots, wild garlic pesto	£8.00

Pub

Ploughman's – Keen farmhouse cheddar, Wiltshire ham, pickles, chutney, homemade bread	£12.50
Beer-battered fish & chips, pea puree, tartare sauce, lemon	£14.50
Beckford beef burger, bacon, cheese, pickled cucumber, chilli beetroot slaw, chips	£14.50
Slow roasted beef brisket, smoked tomato relish, bap, salad, chips	£13.50

Salad

Roasted cauliflower, lemon tahini, chickpeas, paprika, raisins, parsley, almonds	£12.50
Confit chicken, cos lettuce, bacon, basil, croutons, anchovy & parmesan dressing	£13.50

Mains

Salt baked celeriac, lentils, yogurt, pickled beetroot, hazelnuts, mint & caper vinaigrette	£15.00
Whole mackerel, wild garlic mayo, pickled stems, grilled lettuce, radish, new potatoes	£17.00
Pork tenderloin, smoked apple puree, pickled red cabbage, roasted parsnips	£18.00
Chalk stream trout, chorizo, brown shrimp broth, black eyed peas, grilled lemon	£18.00
Chargrilled 8oz ribeye steak, roasted beetroots, watercress, chips	£21.50

Sides

		£3.50
Chips	Garlic & chilli fried greens	Severn leaf project salad
Beets, goats curd, hazelnuts	Gem, anchovy & parmesan dressing	Sauerkraut, bacon

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

A discretionary 10% service charge is added to final bills, 100% of which goes to our staff.

The Beckford Arms, Fonthill Gifford, Tisbury, Wiltshire SP3 6PX. Telephone: 01747 870385
www.beckfordarms.com Twitter: @beckfordarms Facebook: @thebeckfordarms Instagram: @thebeckfordarms

Puddings

Affogato	£5.00
Salted caramel affogato & Frangelico	£6.00
Carrot cake, popcorn praline, crème anglaise	£6.50
Apple & pear crumble, nutmeg custard	£6.50
White chocolate parfait, Italian meringue, pear	£6.50
Dark chocolate tart, rhubarb sorbet, honeycomb	£6.50

Cheese

Cheeses with Beckford digestives, poached figs, apple & black grape chutney	£5 a cheese or £9.50 for 3
Westcombe - Traditional handmade cloth bound cheddar from Bruton	
Pave Cobble - Soft sheep's cheese with a hint of lemon from Whitelake Dairy	
Yarlington Blue – Creamy textured blue cheese from Somerset	

Treats

Vanilla, chocolate, strawberry or salted caramel ice cream milkshake	£3.50
Beckford Nutella hot chocolate, whipped cream, marshmallows	

PRINCE & SONS
— TEA Co —

Mozzo
COFFEE

English Breakfast	£2.50	Americano	£3.00
Early Grey	£2.50	Cappuccino	£3.00
Lemongrass, Lime & Root Ginger	£3.00	Latte	£3.00
Jasmine Pearls	£3.00	Espresso	£2.50
Fresh Mint	£3.00	Macchiato	£2.75
Chinese Green Tea	£3.00	Cafetiere to share	£6.00/£10.00

In Texas, cowboy boots are exempt from tax. Other boots are not.

**Elsa, the pub's dog may come and say hello. Please throw her the ball and not a treat
summer is around the corner and she is looking to be trim for the beach.**

How pubs & restaurants work

Every half an hour a pub or restaurant will try to space their bookings and limit people sitting down, in order to make sure they can cook the ordered food quickly and efficiently. At the Beckford we aim to seat roughly 15 guests per half an hour – anymore and we simply do not have the cooking space to cook to the standard we insist on. If a large table or a series of tables are late it puts greater pressure on the next half an hour, (the numbers go above 15 and the ovens are simply full) which may then mean food takes longer to produce. We never force people to be out by a certain time and only ever occasionally suggest an alternative time when guests call up, in order to keep the table spacing as evenly spread as possible. It would help us hugely if people could be on time as much as possible, (appreciating the trickiness of the A303, children etc etc !) Thanks. Charlie

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