

Today's Beers & Ciders:

Keystone, Phoenix 4.2%
Butcombe Bitter 4.0%
English Lore 4%
Ashton Press 4.8%
Butcombe Blonde 4.5%
Kronenbourg 5.0%
Poretti 4.8%
Guinness 4.1%



Beckford Bloody Mary:

Tomato juice, vodka, tabasco, L&P,
lemon, sherry, celery salt, celery, black
pepper £7.50

Isle of Wight Bloody Mary: Turner

& Hardy tomato juice, White Rock
Vodka, tabasco, L&P £11.75

Sundays

Starters

Chilled beetroot & tomato soup, crème fraiche, cucumber	£6.50
Chargrilled asparagus, hollandaise, pickled mushrooms, truffle oil, lemon	£7.50
Mackerel pate, fennel, dill, chilli, onion, toast	£7.50
Ox tail fritters, artichoke puree, pickled stems, grilled gem	£7.50
Braised mutton, pickled walnuts, toast	£7.00

Roasts

Slow roasted belly of pork from Richard Windebank, apple sauce	£15.00
42 day aged rare roast beef from Robin Pitkin, horseradish & chive sauce	£16.00
Thyme roasted chicken from Oakley Farm, sage & onion stuffing, bread sauce	£15.00
Slow braised lamb shoulder from Upper Wraxhall, juniper & rosemary jelly	£15.50

Mains

Ploughman's – Keen farmhouse cheddar, Wiltshire ham, pickles, chutney, homemade bread	£12.00
Beckford beef burger, bacon, cheddar, pickled cucumber, chips	£14.50
Wild garlic fregola, charred pepper, heritage tomatoes, goats cheese, seeds, marjoram	£15.00
Pulled pork, black pudding, tenderstem, fermented cabbage leaves, apples	£13.50
Beer-battered fish & chips, pea puree, tartare sauce, lemon	£14.50

Sides

Chips	Beckford pickles	Leaves, balsamic shallots	£3.50
Parsnips, garlic butter	Minted crushed peas	Chilli & garlic fried greens	

Puddings

Affogato	£5.50
Salted caramel affogato & Frangelico	£6.00
Lemon posset, grapefruit, almond biscotti	£7.00
Dark chocolate brownie sundae, hazelnut cream, chocolate ice cream	£7.00
Baked apple, granola, rhubarb and rosehip ice cream	£7.00
Chocolate crème patissiere, oat brittle biscuit, cherry sorbet	£7.00

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.

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