

### Today's Beers & Ciders:

Keystone, Phoenix 4.2%  
Butcombe, Original 4.0%  
Wild Beer, Bibble 4.3%

Ashton Press 4.8%

Guinness 4.1%

Amstel 4.1%

Poretti 4.8%

Veltins 4.8%

### Homemade Ginger Beer

Ginger syrup, lime juice, demerara  
sugar, soda water



### Beckford Bloody Mary

Tomato juice, vodka, tabasco, L&P,  
lemon, horseradish, celery salt,  
celery, pepper

### Bottles

Samuel Smith (organic) 5%

Budvar (alcohol free)

Peroni (gluten free) 5.1%

Wild Beer, Bibble IPA 4.2%

Corona 4.5%

Donhead St. Andrew 6.5%

Sunday 6th January

### Starters

Butternut, cumin & coconut soup, pumpkin seeds	£6.00
Game terrine, pear & saffron compote, toast	£7.50
Cold smoked salmon, shallot puree, fennel, celery, keta caviar	£7.50
Salt baked celeriac, pickled beetroot, apple, artichoke crisps	£7.00
Haddock & hake chowder, new potatoes, shallots, lemon, capers, dill	£7.50

### Roasts

28 day aged rare roast beef, horseradish & chive sauce	£16.00
Braised lamb brisket, mint & juniper jelly	£15.50
Pork belly from Richard Windebank, apple sauce	£15.00
Paprika & shallot socca, wild mushrooms	£14.00

*Served with roasted potatoes, smashed carrots & swede, braised red cabbage, cauliflower cheese, Yorkshire pudding*

*We source our beef and lamb from Robin Pitkin in Farley & pork belly from Cameron Naughton*

### Mains

Ploughman's – Twanger cheddar, ham, pickles, chutney, homemade bread	£12.00
Roasted cauliflower, cumin lentils, pickled red cabbage, crispy cavolo nero, hazelnuts	£14.00
Beckford beef burger, bacon, stilton, pickled cucumber, chilli slaw, chips	£14.50
Brixham hake, Jerusalem artichokes, samphire, clams & brown shrimp butter, capers	£18.00

### Sides

Buttered new potatoes	Beckford pickles	Dorset leaf salad	£3.50
Chips	Smashed peas	Braised red cabbage	

**Strapped for cash? Want to work in a fun and busy environment? We are hiring.  
Full and part-time vacancies for front of house roles available. Great rates of pay and lots of  
training provided. Please speak to Rene, Rosie or James if you'd like to join our team.**

*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

Salted caramel affogato & Frangelico	£6.00
Red wine spiced pear, hazelnut praline, mulled wine sorbet	£7.00
Butterscotch bread & butter pudding, caramelised banana, buffalo milk icecream	£7.00
Tonka bean pannacotta, cinnamon biscotti, mixed berry compote	£7.00
Dark chocolate mousse, honeycomb, sour cherry sorbet, red currents	£7.00

## Cheese

Cheeses with Beckford digestives, roasted fig, spiced tomato chutney	£10
Godminster, Bruton, Pasteurised, smooth & rich, matured for 12 months	
Blacksticks blue, Lancashire— pasteurised, soft & creamy cow's cheese	
Little Wallop, Somerset, pasteurised-soft goats cheese, wrapped in a vine leaf	

## Treats

Salted caramel, chocolate, strawberry milkshake	£4.50
Beckford Nutella hot chocolate, whipped cream, marshmallows	£4.50
Chocolate brownie pieces	£1.75
Homemade digestives	£0.50

## Hard Shakes

Spiced Old J- salted caramel ice cream	£7.00
Jameson's- chocolate ice cream	
White Russian - Vodka, Kahlua, vanilla ice cream	

PRINCE & SONS  
— TEA Co —

English Breakfast	£2.50
Earl Grey	
Lemongrass, Lime & Root Ginger	
Jasmine Pearls	
Fresh Mint	



COFFEE

Americano	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£2.50
Macchiato	£2.75
Cafetiere to share	£6.00/£10.00

*"Hello" didn't become a greeting until the telephone arrived.*

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