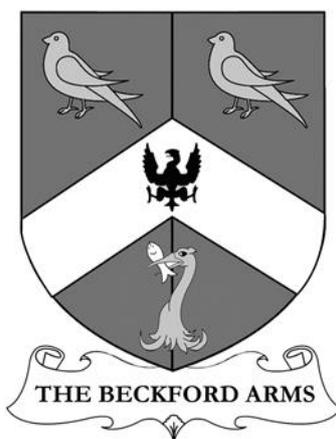


### *Draught*

**Keystone, Phoenix 4.2%**  
Butcombe, Original 4.0%  
Cocksure, Pale Ale 4.2%

**Gun Brewery, Gun Lager  
(gluten free) 4%**  
Veltins 4.8%  
Poretti 4.9%  
Guinness 4.1%  
Ashton Press 4.8%  
Wild Beer Bible 4.2%



***Homemade Ginger Beer***  
Ginger syrup, lime juice, demerara  
sugar, soda water

***Rhubarb Bellini***  
Homemade rhubarb purée and  
prosecco

***Bottles***  
**Donhead cider 6.5%**  
Wild Beer Co. Fresh IPA 5%  
Samuel Smith (organic) 5%  
Peroni 5.1%  
Freedom, Four 4%  
Lucky Saint (non-alcoholic) 0.5%

**Thursday 23<sup>rd</sup> May**

### **Starters**

Roasted carrot & coconut soup	£6.00
Castlemead chicken liver parfait, pear & saffron compote, toast	£7.50
Hake & haddock chowder, baby gem, radish, shallots, sweetcorn	£7.50
Isle of Wight tomatoes, buckwheat, feta, basil, toasted pine nuts	£7.00
Chalk stream trout ceviche, pickled beetroot, dill mayo, crispy shallots	£9.00

### **Pub**

Chickpea, cumin & walnut salad, pickled red cabbage, apple, umami dressing	£12.50
Ploughman's – Twanger Cheddar, ham, house pickles, branston pickle, homemade bread	£13.00
Cider battered haddock & chips, mushy peas, tartare sauce, lemon	£14.50
Beckford beef burger, bacon, cheese, pickled cucumber, chilli slaw, chips	£14.50
Fisherman's Board – cold smoked salmon, crispy whitebait, mackerel pâté, squid ink mayo	£15.00

### **Mains**

Roasted aubergine, balsamic spiced lentils, spinach, cauliflower purée, walnuts	£14.00
Pan fried sea bream, Isle of Wight asparagus, Jersey Royals, pickled grapes, keta caviar	£16.50
Charred pork chop, fennel & chicory salad, cider poached apples, Trealy black pudding	£18.50
Newlyn hake, quinoa, samphire, roasted red peppers, avocado purée, herring roe	£18.00
28 day aged rump steak, heritage tomatoes, wild garlic butter, rocket, chips	£20.00

### **Sides**

Garlic & chilli fried greens	Chips	Heritage tomatoes, pesto
Buttered Jersey Royals	House pickles	Dorset mixed leaf

*Word of the day: EUOUAE – a type of cadence in classical music and the longest word in the English language  
containing only vowels.*

*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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## Puddings

Rhubarb parfait, custard, ginger bread crumb	£7.00
Dark chocolate & peanut tart, crème fraîche sorbet	£7.00
Apple cheesecake, baked white chocolate, apple sorbet	£7.00
Bread & butter pudding, butterscotch sauce, vanilla ice cream	£7.00
Eton mess, coconut cream, berry compote	£7.00
Beckford's Rum & Caramel affogato	£6.00
Affogato	£5.50

## Cheese

Cheeses with Beckford digestives, roasted fig, chutney, cracker bread	£10 for 3
Blacksticks Blue, Lancashire - pasteurised, soft & creamy cow's cheese	
Twanger Cheddar, North Cadbury - unpasteurised, strong & crumbly cow's milk	
Bredirousse d'Argental, Rhone-Alpes, pasteurised, sweet & tangy sheep's milk	

## Treats & Snacks

Milkshake – vanilla, strawberry, salted caramel, chocolate	£4.50
Beckford Nutella hot chocolate, whipped cream, marshmallows	£4.50
Chocolate brownie pieces	£1.75
Homemade digestives	£1.50

## Hard Shakes

Jameson's Whiskey, chocolate ice cream	£7.00
Old J Spiced Rum, salted caramel ice cream	
Vodka, Kahlua, vanilla ice cream	

PRINCE & SONS  
— TEA Co —



English Breakfast	£2.50	Americano	£3.00
Earl Grey	£2.50	Cappuccino	£3.00
Lemongrass, Lime & 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	Flat White	£2.75
		Cafetière to share	£6.00/£10.00
		Ground coffee sachet 250g	£5.00

### Our supplier of the month is – *Crafty Wolf*

We have teamed up with Crafty Wolf to bring you Beckford's Rum & Caramel.

Back in Regency Britain rum and toffee were two of the nation's favourite treats, enjoyed by all classes. This long-forgotten recipe combines these two delicious flavours, which both originate from the same plant, into a taste sensation! We think it goes marvellously as a sweet tipple over our affogato!

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