



Draught

Beckford Phoenix	4.1%
Butcombe, Original	4.0%
Moon Lore, Gritchie	4.0%
Estrella	4.1%
Beckford Craft Lager	4.6%
Angelo, Poretti	4.8%
Tall Tales	4.5%
Goram IPA	0.5%

Homemade

Strawberry Cooler	£4.00
<i>Strawberry cordial, fresh lemon, soda</i>	
Dark & Sprigster	£4.50
<i>Pythouse Sprigster, fresh lime, homemade blackberry syrup, ginger ale</i>	
Ginger Beer	£4.00
<i>Ginger syrup, fresh lime, sugar syrup, soda</i>	

Wine

Chalklands <i>Kent, England</i>	£10.00 / £55
Sauvignon Blanc <i>Cape Agulbas, South Africa</i>	£8.50 / £34
Corbieres Rouge <i>Languedoc, France</i>	£8.75 / £35
Tramari Rosé <i>Apulia, Italy</i>	£7.25 / £32

Nibbles

Pickled jalapeño stuffed olives vg	£4.00
Pistou, basil & garlic olives vg	£4.00
Taramasalata, homemade bread	£6.50
Crispy fish, tartare sauce, lemon	£7.50
Salt & pepper squid, chilli & lime mayonnaise	£9.00

Starters

Prosciutto, asparagus, shaved pecorino	£8.00
Cold pea, lemongrass & coconut soup, toasted fennel seeds vg	£8.00
Heritage tomato salad, basil vinaigrette, croutons, pickled shallots, feta v	£8.00
Tuna tartar, avocado, pineapple & chilli salsa, sesame prawn toast	£10.50

Pub

Ploughman's – Twanger cheddar, ham, house pickles, Branston pickle, homemade bread	£15.00
Beckford beef burger, smoked bacon, cheese, buttermilk bun, tomato & onion chutney, chips	£17.00
Beer battered haddock, mushy peas, tartare sauce, chips, lemon	£18.00
6oz bavette steak, chimichurri, shallot & rocket, garlic & herb chips	£18.50
Chicken Caesar salad, lettuce, Caesar dressing, croutons, pecorino, anchovies	£18.50

Mains

Risotto verde, spring vegetables, goats curd v	£18.50
Whole lemon sole, jersey royals, greens lemon beurre noisette	£21.50
Roast lamb rump, crispy polenta, asparagus, hispi cabbage, red wine jus	£27.00
Pan fried monkfish, fricassee, sprouting broccolli	£27.00
28-day aged 10oz sirloin steak, roscoff onion, roasted garlic & tarragon butter, rocket, chips	£30.00

Sides

Rocket, shallots & pecorino salad	£4.50
Chilli & garlic fried greens	£4.50

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

WEBSITE
www.beckford.group

FACEBOOK
[/thebeckfordarms](https://www.facebook.com/thebeckfordarms)

INSTAGRAM
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On your bill you will see a 12.5% discretionary service charge.



Puddings

Chilled coconut & lime rice pudding, strawberry sorbet, strawberries, basil vg	£8.00
Crème brûlée, spiced prunes, hazelnut nougatine v	£8.50
Chocolate mousse, pecan praline ice cream	£9.00
Pistachio & raspberry frangipane cake, raspberry & rose ice cream	£9.50

Southwest Cheese

Montgomery Cheddar, East Somerset	3 for £12
<i>Handcrafted, traditional clothbound cheddar made from unpasteurised milk</i>	
Vale of Camelot Blue, Somerset	
<i>Pasteurised, deep blue veined creamy cheese</i>	
Bath Soft	
<i>Pasteurised, soft cow's milk cheese</i>	
<i>All served with Beckford digestive biscuits, crackerbread, apple & pear chutney</i>	

Ice Cream

Sorbets - lemon, strawberry, pineapple	£3.00
Ice creams - raspberry & rose ripple, vanilla, salted caramel, chocolate, strawberry	£3.00
Classic affogato - vanilla ice cream with a shot of espresso v	£6.00
Beckford affogato - salted caramel ice cream, shot of espresso, spiced rum	£8.00

Treats

Digestive biscuits v	£2.00
Chocolate brownie v	£2.00

Tea & Coffee

Prince & Sons tea - English Breakfast, Earl Grey, Green, Lemon and Ginger, Mint, Chamomile
Mozzo Coffee - Espresso, Americano, Cappuccino, Latte, Macchiato, Flat White, Cafetière

WORD OF THE DAY

SCUNNERED (Scots) - thoroughly annoyed.

HOUND NOTICE

Pepper and Elsa are our lovely pub dogs, please throw them a ball and not a treat.
They are dieting for Summer!

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