



Draught

Beckford British Lager	4.1%
Angelo Poretti	4.8%
Kronenbourg	5.0%
Phoenix, Stone Daisy	4.2%
Butcombe, Original	4.0%
Ethandum, Three Daggers	4.7%
Tall Tales Pale Ale	4.5%
Goram IPA	0.5%
Guinness	4.2%

Homemade

Beckford Bloody Mary	£12.00
<i>Black Cow vodka, tomato juice, worchestershire sauce, tobasco, fresh horseraddish, celary salt</i>	
Homemade Ginger Beer	£5.00
<i>Ginger syrup, sugar, lime, soda</i>	
Rosehip & Thyme	£5.00
<i>Rosehip syrup, apple juice, soda</i>	

Bottles

Noam lager	5.2%
Modelo lager	4.5%
DAMM Zero lager	0.0%
DAMM Duara gluten free lager	5.4%

Bar Snacks

Beckford focaccia, Longman's butter	£5.00
Olives	£5.50
Smoked almonds	£5.50
Carrot hummus, crackers	£5.50
'Pigs in blankets', cranberry sauce	£7.50
Devils on horseback	£7.50
Smoked mackerel pate, toast	£8.50

Starters

Crown Prince squash soup, spiced seeds, focaccia	£8.50
Paget's farm beetroot, Blue Vinny, walnuts, pickled apple	£10.00
Portland crab cake, marie rose, celery	£11.50
Jerusalem artichokes, Old Winchester, pickled pear, almonds	£10.00
West Country lamb belly, pickled fennel	£11.00
Smoked Chalk Stream trout, horseradish yoghurt, soused cucumbers	£12.50

Roast

West End Farm, roast loin of pork, crackling, apple sauce	£23.00
Stokes Marsh Farm, roast sirloin of beef, horseradish sauce	£25.00

Served with roast potatoes, greens, chantenay carrots, beetroot cauliflower cheese, yorkshire pudding & gravy

Pub

Ploughman's, Westcombe cheddar, Wiltshire ham, pickles, house bread	£17.50
Homestead Farm leeks, goats curd, hazelnut dressing	£18.00
Beckford fish & chips, tartare sauce & mushy peas	£19.50

Sides

Chips Greens Cornish new potatoes Jerusalem artichokes Braised red cabbage Gem salad	£5.50
--	-------

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

WEBSITE
www.beckford.group

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

INSTAGRAM
[@thebeckfordarms](https://www.instagram.com/thebeckfordarms)

Please note you will see a 12.5% discretionary service charge on your bill.



Puddings

Ginger cake, Fonthill Arch apples, vanilla ice cream	£9.50
'Trinity' burnt cream, shortbread	£9.50
Quince syllabub, pecan biscuit	£9.50
Baked custard tart, mulled blackberries	£9.50
Chocolate terrine, toasted hazelnuts, Blackmore Vale ricotta ice cream	£9.50
Bread & Butter pudding, Craig's Farm dairy cream	£9.50

English Cheese

£14.00 for 3

Royal Basset blue, Wiltshire
Unpasteurised, soft & creamy blue cows milk cheese

Westcombe Cheddar, Somerset
Unpasteurised, hard cows milk cheese

Shakespeare, Dorset
Unpasteurised soft ewes milk cheese

All served with Beckford digestive biscuits, seeded crackerbread, quince paste

Brickell's Ice Creams & Sorbet

per scoop

Sorbets - lemon, strawberry, raspberry, cherry	£3.00
Ice creams - vanilla, salted caramel, chocolate, strawberry	£3.00
Beckford affogato- caramel ice cream, oat brittles, Beckford rum, espresso	£10.50

Pudding Martinis

Espresso martini - Vodka, Kaluha, sugar syrup, coffee	£12.00
Beck-spresso martini - Beckford rum, Kaluha, coffee	£12.00
Mint Moca-chini - Vanilla vodka, creme de cacao, Cotswold Cream, coffee	£12.00

Fact of the Day

The British peoples love affair with the traditional Sunday Roast is believed to have begun way back in 15th century Britain during the reign of King Henry VII

HOUND NOTICE

Pepper is our lovely pub dog, please throw her a ball and not a treat.

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

WEBSITE
www.beckford.group

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

INSTAGRAM
[@thebeckfordarms](https://www.instagram.com/thebeckfordarms)

Please note you will see a 12.5% discretionary service charge on your bill.