



THE
BECKFORD
BOTTLE SHOP

Sample Autumn Menu

Snacks		Boards	
Sourdough & butter for 2	£3.75	Cheese	£12.50
Mixed olives VG	£3.75	Charcuterie	£12.50
Smoked almonds VG	£3.75	Charcuterie & cheese	£13.50
Anchovies on toast	£4.75		

Small plates

Courgette fritti, aioli V	£6.75	Rainbow chard, garlic, chilli, pickled & crispy shallots VG	£5.95
Braised ox cheek, chickpea socca, salsa	£7.95	Chalkstream trout, green beans almonds	£8.50
Beetroot, Berkswell, horseradish capers, balsamic V	£5.75	Dartmoor fallow haunch, king oyster mushroom	£9.95
Padrons, lemon, smoked salt VG	£5.75	Miso roasted butternut squash peanuts, coriander VG	£6.25

Puddings

Pear & cider sorbet, dark chocolate VG	£3.50	Tonka Bean ice cream. Pedro Ximénex V	£7.00
Tonka Bean, Affogato, caramel rum V	£7.50	Balsamic roasted plums, dates spelt, crème fraiche V	£6.50
Rum baba, chocolate, orange V	£6.50		

V - Vegetarian / VG - Vegan

Suppliers

We are proud to source our ingredients as far as possible locally and ethically. Our fallow deer comes from Tom at Dartmoor Deer Services and our other meats from Peter at Larkhall Butchers whilst we source our cheeses & cured meats from John & the team at The Fine Cheese Co.

Please do let your waiter know if you have any allergies or require information on any ingredients used in our dishes. A discretionary 12.5% service charge is added to final bills, 100% of which goes to staff. Thank You