

EST. 2022

BECKFORD CANTEEN

BATH

Olives	£4
Bread & butter for 2	£4.5
Rarebit, pickled onions	£6.5
Sardines on toast	£7
Chestnut soup	£9
Ham hock & jowl terrine	£11
Beetroot, goats' curd, walnut	£12
Smoked eel, leek, egg yolk	£14
Monkfish, cauliflower, curried butter	£25
Confit pork belly, pumpkin, quince	£24
Celeriac, green sauce, creme fraiche	£19
Venison, celeriac, pear & spruce tips	£26
Greens	£5
Mixed leaves	£5
Confit potatoes	£6
Clotted cream, apple, sourdough	£8
Chocolate, Jerusalem artichoke, caramelised milk	£8.5
Caramelised apple sorbet	£4
(add 5 Year Cider Brandy)	£4
Petits Fours	£5
Cheese Plate -	£14
Montgomery Cheddar, Driftwood, Cashel blue	

Suppliers

Please ask your waiter if you would like further information on the provenance of our ingredients and suppliers. We firmly favour small scale, sustainable practices and where practicable we source locally and seasonally.

Allergies & Dietaries

Please advise your waiter if you have any allergies or dietary requirements.

A discretionary 12.5% service charge is added to final bills, 100% of which goes to our staff.

Thank You

Drinks List

Tins

8/10 Martini £10 Rye Old Fashioned £10 211 Negroni £10

Dry

Sparkling Infusion £7.5 Sprigster & Tonic £7.5 Sour Quince & Ginger £7.5

Wine List

Sparkling

Chalklands Classic Cuvee Brut
Simpson Estate
Kent, England
125ml £11.5 Bt £61

'Lia' Pet-Nat
Rosado, Nivarius
Rioja, Spain
125ml £7 Bt £37

Champagne, Duval-Leroy
Brut Reserve NV
Champagne, France
125ml £15 Bt £70

White Wine	175ml	500ml	Bt	Red Wine	175ml	500ml	Bt
Beckford Picpoul de Pinet <i>Languedoc, France</i>	£7	£20	£28	Grenache Noir <i>Languedoc, France</i>	£7	£20	£28
Falanghina/ Chardonnay, <i>Molise, Italy</i>	£7.5	£21	£29	Montepulciano d'Abruzzo <i>Abruzzi, Italy</i>	£7.5	£21	£29
Rioja Blanco, Nivarius <i>Rioja, Spain</i>	£8	£22.5	£32	Beckford Claret <i>Bordeaux, France</i>	£8	£22.5	£32
Mâcon Chardonnay <i>Burgundy, France</i>	£11	£31.5	£44	Touriga Nacional, Tinta Roriz <i>Lisboa, Portugal</i>	£9.25	£26.5	£36
Touraine, Sauvignon Blanc <i>Loire, France</i>	£9.25	£27	£36	Mencia <i>Galicia, Spain</i>	£9.5	£27	£38
Treixadura, Ailala <i>Galicia, Spain</i>	£9.75	£28	£38	Cotes du Roussillon, Villages <i>Roussillon, France</i>	£10.75	£31	£42
Rousette de Savoie <i>Savoie, France</i>	£10.5	£30	£42	Morellino di Scansano <i>Tuscany, Italy</i>	£11	£31.5	£43
Assyrtiko, Savatiano, Aidani <i>Sterea Ellada, Greece</i>	£10	£29	£40	Xinomavro <i>Macedonia, Greece</i>	£12	£34	£47
Encruzado <i>Dao, Portugal</i>	£11.5	£33	£45	Barbera d'Alba <i>Piedmont, Italy</i>	£12.25	£35	£48
Grechetto di Toddi <i>Umbria, Italy</i>	£12.25	£35	£48	Chinon <i>Loire, France</i>	£12	£34.5	£47
Riesling, Spitzer Federspiel <i>Wachau, Austria</i>	£14.25	£40	£55	Resalte, Crianza <i>Ribera del Duero, Spain</i>	£14.5	£41.5	£56
Samuel Billaud Chablis <i>Burgundy, France</i>	£13.5	£38.5	£54	Chateaufeuf-du-Pape <i>Rhone, France</i>	£20	£58	£78

Rose Wine

Beckford Grenache/ Syrah
Languedoc, France

175ml 500ml Bt
£7 £20 £28

Ch. Grand Boise Cotes de Provence
Provence, France

175ml 500ml Bt
£12 £34 £46

Dessert Wine & Digestiif

Recioto di Soave
Veneto, Italy

75ml
£14

Rivesaltes
Roussillon, France

75ml
£5

Coteaux du Layon
Loire, France

75ml
£6.5

Somerset Cider Brandy 5Yr
Martock, Somerset

25ml
£4

Kingston Black Pomona
Martock, Somerset

75ml
£5.50

Corkage

We charge corkage of £15 on bottles purchased from
The Beckford Bottle Shop
5-8 Saville Row, Bath

Pop in and speak to Travis or Gemma and they will assist.

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Sunday Lunch

Olives	£4
Bread & butter for 2	£4.5
Rarebit, pickled onions	£6.5
Sardines on toast	£7
Chestnut soup	£9
Ham hock & jowl terrine	£11
Beetroot, goats' curd, walnut	£12
Smoked eel, leek, egg yolk	£14
Monkfish, cauliflower, curried butter	£25
Celeriac, green sauce, creme fraiche	£19
Roast beef sirloin	£24
Roast chicken breast	£20
Roast pork belly	£20
All roasts are served with greens, cauliflower cheese, confit potato, carrot & Yorkshire pudding	
Greens	£5
Mixed leaves	£5
Confit potatoes	£6
Clotted cream, apple, sourdough	£8
Chocolate, Jerusalem artichoke, caramelised milk	£8.5
Caramelised apple sorbet	£4
(add 5 Year Cider Brandy)	£4
Petits Fours	£5
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