

EST. 2022

BECKFORD CANTEEN

BATH

Olives	£4
Bread & butter	£4.5
Rarebit, pickled onions	£6.5
Sardines on toast	£7
Rabbit terrine	£10
Beetroot, goats' cheese, walnut	£11
Smoked eel, leek, egg yolk	£14
Monkfish, cauliflower, curried butter	£25
Confit pork belly, pumpkin, quince	£24
Sussex Wagyu Wing Rib & Sides (Sharing)	£100
Celeriac, green sauce, creme fraiche	£19
Greens	£5
Mixed leaves	£5
Confit potatoes	£6
Clotted cream, apple, sourdough	£8
Chocolate, Jerusalem artichoke, caramelised milk	£8.5
Fudge, chocolate truffles	£5
Cheese Plate - Montgomery Cheddar, Ragstone, Cashel blue	£14

Ingredients

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

9/10 Martini £12 Rye Old Fashioned £12 211 Negroni £12

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>Stereia 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 Todi <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
Stina, Posip <i>Dalmatia, Croatia</i>	£16.5	£47	£65	Chateauneuf-du-Pape <i>Rhone, France</i>	£20	£58	£78
Rose Wine	175ml	500ml	Bt	Dessert Wine	75ml	Bt	
Beckford Grenache/ Syrah <i>Languedoc, France</i>	£7	£20	£28	Rivesaltes <i>Roussillon, France</i>	£5	£43	
Agiorgitiko <i>Peloponnese, Greece</i>	£9	£25	£34	Coteaux du Layon <i>Loire, France</i>	£6.5	£30	
Cotes de Provence <i>Provence, France</i>	£12	£34	£46	Recioto di Soave <i>Veneto, Italy</i>	£14	£58	

Corkage

We charge corkage of £15 on bottles purchased from The Beckford Bottle Shop & £25 on bottles from alternative sources.