

THE BECKFORD BOTTLE SHOP

Snacks

Sourdough, cultured butter (for 2) <i>V</i>	4.00
Mixed olives <i>Vg</i>	4.00
Smoked almonds <i>Vg</i>	4.00
Anchovies on toast	4.75
Roasted fava beans, peas <i>Vg</i>	3.50

Small Plates

Courgette fritti, aioli <i>V</i>	6.75
Kalettes, confit garlic, thyme, sourdough <i>V</i>	7.00
Kohlrabi, horseradish, apple, smoked lemon dressing <i>Vg</i>	6.50
Mackerel, turnip, pickled rock samphire	7.00
Venison, beetroot, granola	11.50

Puddings

Carrot sorbet, basil syrup	3.50
Dark chocolate cremeaux, milk, aero, mascarpone	8.50
Jersey milk pannacotta, elderflower	7.50

Boards

Cheese	From 9.00
Charcuterie	From 9.00
<i>(see menu)</i>	
Charcuterie & cheese	18.00
Extra crackers or chutney or butter	50p

Bath chaps, Bramley apple	7.50
Jerusalem artichoke, barbecued leek, Old Winchester <i>V</i>	7.50
Celeriac, swede, black pepper, loveage <i>V</i>	7.00
Sweetbreads, cockles, capers, shallot, parsley	9.00

Tonka bean ice cream <i>V</i>	
Affogato, Beckford's caramel rum	7.50
Pedro Ximenez sherry	7.50
Single scoop	3.50

V - VEGETARIAN | Vg - VEGAN

DINE IN DISCOUNT – We are happy to offer all our dine in guests 5% discount on all retail wines purchased on the day.

Allergies – Please let your waiter know if you have any allergies or require information on the ingredients used in our dishes. *Service Charge* – A discretionary 12.5% service charge is added to final bills, this is distributed to the staff.

WINE LIST

To Start

Manzanilla Sherry, Diatomist Wines	5.8
Muz Red Vermouth + Soda	6.5
White Port + Tonic	4.5
Psychopomp 'Woden' Gin + Tonic	6.5
Pedro Ximenez Negroni	14.0

Non-Alcoholic

Riesling Grape Juice Spritz	6.5
Spice + Citrus Fizz	6.5
Falstaff Apple Juice	2.5
Wednesday's Domaine Red / White Wine	
175ml 7.5	500ml 21.0
	750ml 29.5

Sparkling

Prosecco, extra dry superiore, Prapian – Veneto, Italy	V, O	125ml	Bottle
Crémant de Bourgogne, Terres Secretes – Burgundy, France		8.0	44.0
Champagne Premier Cru, Extra Brut, Lelarge Pugeot – France	V, O	8.5	46.0
		12.5	68.0

White

Vermentino 'Timo', San Marzano – Puglia, Italy	V	175ml	500ml	Bottle
Picpoul de Pinet, Beckford Bottle Shop – Languedoc, France		8.0	22.5	32.0
Viognier '1753', Château de Campuget – Nimes, France	V	7.5	21.0	29.5
Albarino, Benito Santos – Galicia, Spain		8.9	26.0	36.0
Verdejo 'Pita', Dominio de Verderrubi – Rueda, Spain	V, O	9.5	27.0	38.0
Riesling 'The Falcon', Lake Chalice – Marlborough, New Zealand	V	7.8	21.5	30.0
Malagousia + Assyrtiko, Ktima Gerovassiliou – Epanomi, Greece	V	9.0	26.0	36.0
Gruener Veltliner + Neuburger, Arndorfer (orange wine) – Kamptal, Austria	V, O	10.5	30.0	42.0
Chenin Blanc 'The Lark', Olifantsberg – Breedekloof, South Africa	V	9.0	26.0	36.0
Chardonnay 'Omaka', Saint Clair – Marlborough, New Zealand		9.8	27.5	39.0
Rioja Blanca 'Edicion Limitada', Nivarius – Rioja, Spain	V	11.8	33.5	47.5
		9.5	27.0	38.0

Rosé

Syrah + Cinsault, Beckford Bottle Shop – Languedoc, France		175ml	500ml	Bottle
Cinsault Blend 'Marie Christine', Château de l'Aumerade – Provence, France		7.0	20.0	28.0
Aglianico 'Visione', Irpinia Rosato, Feudi di San Gregorio – Campania, Italy		9.0	26.0	36.0
		9.8	27.5	39.0

Red

Garnacha 'Uclés', Mesta – Central Castille, Spain	V, O	175ml	500ml	Bottle
Grenache Blend, Côtes du Rhône, Domaine des Carabiniers – Rhône, France	V, B	6.5	18.5	26.5
Pinot Noir 'Sibaris', Undurraga Winery – Valle de Leyda, Chile		8.0	22.5	32.0
Touriga Nacional Blend 'Mariana', Herdade de Rocim – Alentejo, Portugal	V	7.5	21.0	29.5
Beckford Claret, Beckford Bottle Shop – Bordeaux, France		7.0	20.0	28.0
Garnacha 'Cadalso', Vinos de Montaña – Sierra de Gredos, Spain		8.0	22.5	32.0
Dolcetto d'Alba, Punset – Piedmont, Italy	O	8.2	23.5	33.0
Malbec 'K-Lys', Clos Troteligote – Cahors, France	V, O	9.0	26.0	36.0
Montepulciano + Aglianico, Tenimienti Grieco – Molise, Italy	V, O	10.5	30.0	42.0
Alicante Bouschet Blend, Herdade de Sao Miguel – Alentejo, Portugal		11.2	32.0	45.0
Primitivo 'Talo', San Marzano – Puglia, Italy	V	7.8	21.5	30.0
		10.0	28.5	40.0

After Dinner

Port (75ml)

Late Bottle Vintage, Niepoort	6.0
10 Year Old Tawny, Do Vale Meao	8.5

Dessert Wine (75ml)

Sauternes, Cypres de Climens, Barsac	6.5
Rivesaltes, Dom Brial	5.5
Eiswein, Weingut Rabl	10.3

Whisk(e)y (50ml)

Glenfarclas 12 Year Old	10.2
Redbreast, Lustau Sherry Finish	12.0
Willett's Pot Still Reserve Bourbon	16.0

Brandy (50ml)

Loubere Vielle Reserve Armagnac	10.5
Laubade Bas Armagnac, 1950	25.0

V – VEGAN | O – ORGANIC | B – BIODYNAMIC

CORKAGE – Please feel free to browse our shop shelves or ask your server and we are happy to assist you in selecting a bottle. All prices listed are retail and we will apply a corkage charge of £15.00/ bottle. Please note bistro list wines are excluded from the Corkage offer, as are any wines purchased external to BBS.