



THE
BECKFORD
BOTTLE SHOP

Menu

Snacks

Bread & butter for 2	£4.00
Mixed olives VG	£4.00
Smoked almonds VG	£4.00
Anchovies on toast	£4.75

Artisan Boards

Cheese	£12.95
<i>Somerset Pomona + £5.50</i>	
Charcuterie	£12.95
<i>Amontillado Sherry + £6.90</i>	
Charcuterie & cheese	£13.95
<i>Fino Sherry + £3.80</i>	
Extra crackers / chutney / butter	£0.50

Small plates

Courgette fritti, aioli V	£6.75	Roasted cauliflower, allium dressing	£6.75
		VG	
Bath chaps, bramley apple	£7.50	Somerset beetroot, Per Las,	£6.75
		Corston quinoa V	
Wye Valley asparagus, duck egg	£10.50	Rump steak, caper, ox tongue sauce	£8.95
sauce gribiche V			
Isle of Wight Heirloom tomatoes,	£7.50	Cured chalk stream trout, fennel	£7.95
goats curd V		wild garlic flowers	
Plaice, Cornish potatoes	£11.00	Burrata, sobrasada,	£10.00
pickled clams		mojo sauce	

Puddings

Lemon sorbet,	£3.50	Salted caramel ice cream	
dark chocolate VG		<i>Single Scoop V</i>	£3.50
Rhubarb, mascarpone, white	£6.95	<i>Pedro Ximenez Sherry V</i>	£7.50
chocolate, Cornish fairing V		<i>Affogato, caramel rum V</i>	£7.50
<i>Cypres de Climens Sauternes + £9.50</i>			
Cheddar Valley strawberries, cream	£7.50		
cheese meringue, spelt crumb V			
<i>Cypres de Climens Sauternes + £9.50</i>			

V - Vegetarian / VG - Vegan

Dine In Discount

We are happy to offer all our dine in guests a 5% discount against all retail wine purchases made on the day.

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