



Cocktails

Rhubarb gimlet	12
Strawberry & basil margarita	12
Hugo spritz	12
Paloma	12

Wine of the Week

Jim Barry, Shiraz 2022
A youthful and vibrant Shiraz with aromatic blue and black fruits interwoven with hints of black pepper, violet and lifted spice

175ml - 8.75

Homemade

Rhubarb cooler	8
<i>Rhubarb, Pentire, elderflower</i>	
Homemade ginger beer	5
<i>Ginger syrup, lime, soda</i>	

Bar Snacks

Olives	4.8
Homemade bread & Longman's butter	7.5
Ham hock fritters, tomato sauce	5
Pickled onion rings, garlic mayo	6
Hummus & croutes	6
Honey & mustard chipolatas	7

Starters

Spiced carrot soup, carrot crisps	8
Cured Chalk stream trout, lemon cauliflower, horseradish cream	11.5
Charred courgette, feta, mint mayo, toasted almonds	14

Pub

6oz beef burger, cheddar, bacon, burger sauce, chips	19.5
Cider battered haddock, chips, crushed peas, tartar sauce	19
Ploughman's, Wiltshire ham, Keens cheddar, pickle, bread	16
Roast beetroot salad, pickled rhubarb, toasted hazelnuts	16

Mains

Faccombe Estate venison haunch, Jerusalem artichoke, pickled rhubarb	26.5
Free range chicken Kiev, spring greens, crispy chicken skin	25.5
Brixham sea bream, asparagus, mussels, dill sauce	27
Charred hispi cabbage, ricotta, pickled red onions, almonds	19
12oz Barrett Bros ribeye steak, peppercorn butter, red wine sauce, chips	39.5

Sides

Chips Greens Cornish new potatoes Hinton salad Roasted artichoke	5
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Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot.

WEBSITE
www.beckford.group

FACEBOOK
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Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

LPA skillet cookie, salted caramel ice cream	9.5
Dark chocolate tart, creme fraiche	9
Trinity burnt cream, shortbread	9
Cheddar Valley strawberries & cream choux, vanilla ice cream, almonds	9

Cheese

3 for 12.5

Tunworth

Creamy, with nutty & earthy notes

Yarlington blue

A mild and creamy blue cheese.

Keen's twelve month cheddar

Sweet, nutty & strong

All served with Lord Poulett digestives, cracker bread, apple chutney

Recommended pairing - Burrow Hill Ice Cider or Burrow Hill Pomona

'Not quite full'

Digestives	3
Shortbread	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Sorbets - apple, pear, cherry	3
Beckford affogato - salted caramel ice cream, espresso, Beckford caramel rum, shortbread	9.5

Digestif

Port	6.5/8
Cotswolds single malt whiskey	6.2
Espresso martini	12

Wifi password: Poulett1680

Hinton St George

An ancient village dating back to the 1400s & the first gaslit village in England.

Hound Notice

Pepper, Teddy & Scamp are our lovely pub dogs. Please throw them a ball, but not a treat.

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