



October 2019

Snacks

Sourdough & Netherend Farm butter	£1.50	Anchovies on toast	£4.50
Nocellara olives	£3.50	British charcuterie	£9.00
Smoked almonds	£3.50	British cheese	£12
Wild mushrooms, chicken butter, toast	£6.50	Charcuterie & cheese	£12

Small plates

We recommend two to three per person

Courgette fritti, aioli	£5.75	Grilled green beans, chermoula, almond	£5.75
Beetroots, buttermilk, elderflower	£6.50	Radicchio, Dorset apple syrup, figs	£6.50
Baked ricotta, aubergine, red pepper	£7.25	Padron peppers, smoked sea salt	£6.00
Fried gurnard, curry emulsion, fennel	£8.75	Bath Chaps, Bramley apple	£7.75
Smoked cods roe, dill, flatbread	£8.50	Braised beef brisket, celeriac puree	£9.75
Steamed mussels, garlic, white wine	£7.75	Creedy Carver duck breast, plum	£9.75

Treats

Petites Madeleines	£3.50
Sorbet	£2.75
Affogato & Beckford rum	£7.00
Apple & spelt cake, crème fraiche	£7.50
Malt panna cotta, quince, blackberries	£7.50
Dark chocolate mousse, hazelnuts	£7.50

Upcoming events

30th October: Ribs & Cabernet Sauvignon
Our monthly food and wine pairing special.

11th November: The Whole Hog
A nose to tail feast in collaboration with Bath's Larkhall Butchers.

Now taking Christmas bookings. Email georgia@beckfordbottleshop.com for menu options and reservations.

Please let us 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, which goes to our staff.