

THE BECKFORD BOTTLE SHOP

Snacks

| | | | |
|---|------|--------------------------|------|
| Bread, cultured butter (for 2) <i>V</i> | 4.50 | Mixed olives <i>Vg</i> | 4.00 |
| Anchovies on toast | 4.75 | Smoked almonds <i>Vg</i> | 4.00 |

British Boards

Charcuterie, bread, butter, cornichons

2 Cuts – 10.00 3 Cuts – 13.00

4 Cuts – 16.00 5 Cuts – 19.00

From Tempus Charcuterie:

Smoked Coppa, House, Bresaola

From Somerset Charcuterie:

Chorizo, Red Wine & Draycott

Cheese, crackers, chutney

2 Cheeses – 9.00 3 Cheeses – 12.00

4 Cheeses – 15.00 5 Cheeses – 18.00

From the UK:

Duckett's Caerphilly, Wigmore, Beauvale,

Sinodun Hill, Merry Wyfe

Small Plates

| | | | |
|---|-------|---|-------|
| Courgette fritti, aioli <i>V</i> | 7.50 | Bath chaps, Bramley apple | 7.50 |
| Roast cauliflower, wild garlic, pickled shallots <i>V</i> | 7.50 | Taramasalata, Hokkaido, bitter lemon | 10.00 |
| Hispi cabbage, Branston, Oglesfield, Sourdough | 8.50 | Fowey mussels, cauliflower leaves, velouté | 10.00 |
| Pomme paillasson, brown crab, apple | 9.50 | Wye valley asparagus, goats curd, wild garlic <i>V</i> | 9.00 |
| Creedy Carver duck, nettles, spring onions | 13.00 | | |

Puddings

| | | | |
|---|------|----------------------------------|------|
| Carrot sorbet, basil syrup | 3.50 | Burnt butter ice cream <i>V</i> | |
| Chocolate mousse, honeycomb, malted milk ice cream | 8.00 | <i>Choose from:</i> | |
| Forced rhubarb, Choux au Craquelin | 8.00 | Affogato, Beckford's caramel rum | 7.50 |
| | | Pedro Ximenez sherry | 6.50 |
| | | 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. Please be aware, we cannot guarantee against cross contamination.

SERVICE CHARGE – A discretionary 12.5% service charge is added to final bills, this is distributed to the staff.

WINE LIST

Sparkling

| | 125ml | Bottle |
|---|-------|--------|
| Rosé Frizant, Mas de Daumas Gassac – <i>Languedoc, France</i> | 10.5 | 55.0 |
| White Cliffs Blanc de Blancs, Simpsons Estate – <i>Kent, England</i> V | 12.5 | 65.0 |
| Champagne Premier Cru ‘Assemblage’, Guy Mésa – <i>Louvois & Bouzy, France</i> | 12.5 | 65.0 |

White

| | 175ml | 500ml | Bottle |
|---|-------|-------|--------|
| Vermentino ‘Timo’, San Marzano – <i>Puglia, Italy</i> V | 8.0 | 22.5 | 32.0 |
| Picpoul de Pinet, Beckford Bottle Shop – <i>Languedoc, France</i> | 7.5 | 21.0 | 29.5 |
| Palamino ‘El Pinto’, Hacienda La Parilla – <i>Cadiz, Spain</i> V, O | 7.9 | 22.5 | 32.0 |
| Carricante ‘Lavi’, Colomba Bianca – <i>Sicily, Italy</i> V, O | 8.2 | 23.5 | 33.0 |
| Dafni ‘Psarades Vineyard’, Lyrarakis – <i>Crete, Greece</i> V | 8.5 | 24.5 | 34.0 |
| Riesling ‘The Falcon’, Lake Chalice – <i>Marlborough, New Zealand</i> V | 9.5 | 27.0 | 38.0 |
| Muscadet ‘Chateau de Chasseloir’, Chereau Carré – <i>Loire, France</i> V | 8.5 | 24.5 | 34.0 |
| Marsanne ‘Museum Release’, Tahbilk (2017 vintage) – <i>Ngambie Lakes, Australia</i> V | 10.8 | 30.8 | 43.5 |
| Catarratto, Baglio Antico (orange wine) – <i>Marsala, Sicily, Italy</i> V | 10.0 | 28.5 | 40.0 |
| Chardonnay ‘Omaka Reserve’, Saint Clair – <i>Marlborough, New Zealand</i> | 12.9 | 36.8 | 52.0 |
| Rioja Blanca ‘Edition Limitada’, Nivarius – <i>Rioja, Spain</i> V | 12.5 | 36.0 | 50.0 |

Rosé

| | 175ml | 500ml | Bottle |
|---|-------|-------|--------|
| Syrah & Cinsault, Beckford Bottle Shop – <i>Languedoc, France</i> | 7.0 | 20.0 | 28.0 |
| Cinsault, Grenache & Syrah, Maia – <i>Provence, France</i> | 10.5 | 30.0 | 42.0 |
| Txakoli Rosado, Bodegas Ameztoi – <i>Basque, Spain</i> V | 9.0 | 26.0 | 36.0 |

Red

| | 175ml | 500ml | Bottle |
|---|-------|-------|--------|
| Grignolino ‘Brich’, Agricola Gaia (chilled red) – <i>Piemonte, Italy</i> V, O | 8.5 | 24.5 | 34.0 |
| Tempranillo ‘Mayela’, Bideona – <i>Rioja Alavesa, Spain</i> V | 7.8 | 22.3 | 31.5 |
| Pinot Noir ‘Sibaris’, Undurraga – <i>Vale de Leyda, Chile</i> | 8.5 | 24.5 | 34.0 |
| Aragonez Blend ‘Mariana’, Herdade do Rocim – <i>Alentejo, Portugal</i> V | 7.5 | 21.0 | 29.5 |
| Beckford Chianti, Tenuta di Monteficali – <i>Tuscany, Italy</i> | 8.8 | 25.0 | 35.5 |
| Nebbiolo d’Alba, Sansilvestro – <i>Piemonte, Italy</i> V | 9.5 | 27.0 | 38.0 |
| Grenache Blend, ‘Est-Ouest’, Cotes du Rhone, Brunel – <i>Rhone, France</i> V | 8.0 | 22.5 | 32.0 |
| Syrah Blend ‘Mas Las Cabes’, Domaine Gardiés – <i>Roussillon, France</i> O | 10.0 | 28.5 | 40.0 |
| Malbec ‘This is Not Another Lovely Malbec’, Riccitelli – <i>Mendoza, Argentina</i> V | 10.0 | 28.5 | 40.0 |
| Petite Sirah Blend, ‘Mendo Blendo’, Peterson Winery – <i>Mendocino, California</i> V | 12.5 | 36.0 | 50.0 |
| Touriga Nacional, Pegões - <i>Setúbal, Portugal</i> V | 8.8 | 25.0 | 35.5 |

V - VEGAN | O - ORGANIC | B - BIODYNAMIC

CORKAGE - All prices listed in the shop are retail; we will apply a corkage charge of £15.00 per bottle if you'd like to drink it here. Feel free to browse our shop shelves or one of us to assist you in selecting a bottle. Please note, wines offered by the glass are excluded from the Corkage offer.

DELIVERY – We offer free delivery within the Bath area. Please talk to Travis or James if you are interested.