



LUNCH

Starters

Thai sweetcorn, coconut, chilli soup. Coriander salsa		6.25
Pork & chorizo scotch egg, celeriac & grain mustard remoulade	df	6.95
Curried potted crab, smashed avocado, pumpkin seed bread	gfo	8.75
Severn & Wye smoked salmon, pickled fennel & cucumber salad	gf/df	8.50
Whipped fresh goat cheese, pickled beets, basil & walnut pesto	gf	6.95
Ham hock & chicken terrine, piccalilli, crispy quails' egg, pea purée	gfo/df	7.50
Pan fried scallops, smoked cauliflower purée, Parma ham crisp, soy & lime dressing	gfo	11.50
Moules marinière, garlic, cream & white wine sauce, toasted bread	gfo/dfo	8.50
Courgette & split pea orzo, poached duck egg, Jerusalem artichoke crisps (or replace egg with vegan Feta cheese)	df	7.25

Sandwiches (all served with French fries & choice of white or granary bread)

All served with fries

Beef brisket, mustard mayo, pickled cucumber	gfo/dfo	8.95
Posh fish finger bap, baby gem & tartare sauce	gfo/dfo	8.50
Roast chicken, bacon and avocado	gfo/dfo	8.50
Goats cheese & piperade	gfo/dfo	8.50

Chicken & Parmesan salad, Caesar dressing, truffle croutons	12.95
Goat's cheese, piperade salad	11.95

Mains

Lamb rump, lamb harissa spring roll, petits pois à la Française, spiced aubergine yoghurt	gfo	19.50
Pan fried sea bream, langoustine bisque, tomato & olive salsa, matchstick potato	gf	20.50
Moules marinière, garlic, cream & white wine sauce, fries, toasted bread	gfo/dfo	15.00
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	15.50
Add bacon	gf/df	1.50
Battered haddock & chips, crushed peas, tartare sauce	gf/dfo	15.00
Corn fed chicken breast, cumin & leek rösti, caramelised shallot purée, bone marrow jus	gf	16.95
Confit pork belly, browned apple purée, Anya potato & spinach fricassée, cider jus	gf	17.95
Beetroot risotto, lemon & chive crème fraîche, rocket, Parmesan crisp	gfo/dfo	15.00
10oz ribeye, garlic Portobello mushroom, confit tomato, chips	gf/df	26.00

Peppercorn sauce or Montpellier butter 1.50

Sides all at 3.75

Petits pois à la Française - Hispi cabbage - Truffle mac n' cheese
Cumin & leek rösti - Thin or thick fries - Anya potatoes - mixed salad

Puddings

Egg custard tart, pistachio brandy snap, orange curd		7.25
Dark chocolate & Caramac brownie, honeycomb ice cream		7.25
Peanut butter parfait, raspberry gel, salted popcorn brittle, glazed banana	gf	7.25
Lemon drizzle sponge, spiced boozy peaches, meringue	gf	7.25
Selection of ice creams/sorbets	gfo/dfo	7.25
Vanilla, chocolate, honeycomb, Strawberry, blackcurrant, raspberry, orange		
Cheese Board selection	gfo	9.50

Ask your server for today's selection

The Beetle & Wedge Boathouse, Ferry Ln, Moulsoford, Wallingford OX10 9JF |Tel: 01491 651381|Web: www.beetleandwedge.co.uk

Food allergies & intolerances; please speak to the duty manager about the ingredients in your meal, when making your order.

gf / gfo gluten free/ gluten free option df / dfo dairy free / dairy free option

A discretionary 10% service charge will be added to parties of 6 and over

16-Sep