



## DINNER

### Starters

Thai sweetcorn, coconut, chilli soup, coriander salsa	gfo/df	6.25
Pork & chorizo scotch egg, celeriac & grain mustard remoulade	df	6.95
Curried potted crab, smashed avocado, pumpkin seed bread	gfo	8.75
Butternut squash beignet, roast garlic and cumin yoghurt, hazelnut dukkha, confit tomato		7.25
Severn & Wye smoked salmon, pickled fennel & cucumber salad	gf/df	8.50
Vegan Feta, chickpea mousse, pickled shallot rings, pumpkin purée	gf/df	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

### Mains

Moules marinière, garlic, cream & white wine sauce, fries, toasted bread	gfo/dfo	16.00
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
Pan fried sea bream, langoustine bisque, tomato & olive salsa	gf	20.50
Confit pork belly, browned apple purée, Anya potato & spinach fricassée, cider jus	gf	17.95
Beetroot risotto, lemon & chive crème fraîche, rocket, Parmesan crisp	gf/dfo	15.00
Wild mushroom pearl barley, tonkatsu sauce, sprout tops, cauliflower popcorn	df	16.50
Lamb rump, lamb harissa spring roll, petits pois à la Française, spiced aubergine yoghurt	gfo	19.50
10oz ribeye, garlic Portobello mushroom, confit tomato, chips	gf/df	27.00
Peppercorn sauce or Montpellier butter		1.50

### Sides all at 3.75

Petits pois à la Française - Hispi cabbage - Truffle mac n' cheese - Honey roast Chantenay carrots  
Cumin & leek rösti - Thin or thick fries - mixed salad

### Puddings

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

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

10-Oct