



SUNDAY

Starters

Pea, mint and potato soup (<i>served hot or cold</i>)	gfo	6.25
Pan fried scallops, apple & hazelnut salad, cauliflower puree, crispy Parma ham	gf/dfo	12.00
Pressed lamb shoulder, cumin aioli, caper & mint relish, confit cherry tomatoes	gf/df	8.00
Beetroot panna cotta, smoked aubergine & vegan feta pithivier, spiced tomato	vegan	7.50
Cornish crab & sesame seed fishcake, shellfish bisque, pink grapefruit & fennel		9.50
Chargrilled asparagus, poached duck egg, spring onion & hazelnut pesto	gf/dfo	9.00
Wood pigeon, blue cheese bon bon, herb sour cream, frisee endive & pomegranate salad	gfo	8.25
Mussels marinières, cider, onion & cream sauce, toasted sourdough	gf/dfo	8.95
Pork & chorizo scotch egg, celeriac & whole grain mustard remoulade	df	7.00

SUNDAY ROASTS

Served with seasonal veg, braised red cabbage, Yorkshire pudding and roasties

Roast beef striploin	dfo/gfo	16.95
Roast chicken, sage & onion stuffing	gfo/dfo	15.95
Roast pork belly, crackling, apple sauce	dfo/gfo	15.95

Mains

Pan fried sea trout, king prawn tortelonni , chilli & lemongrass broth, grilled pak choi	df	18.50
Battered haddock & chips, crushed peas, tartare sauce	gfo/dfo	15.95
Crispy ricotta gnocchi, pea & broad bean fricassee, tomato & olive oil, Parmesan crisp	gf/dfo	14.00
Lobster mac n' cheese, roast garlic & lemon gremolata, spiced tomato gel, baby rocket	gf	26.00
Mussels marinières, cider, onion & cream sauce, fries, sour dough bread		15.00
Risotto verde, wild garlic & spinach puree, citrus labneh, crispy courgette	gfo/dfo	15.00
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	15.50
Add bacon	gf/df	1.50

10oz ribeye, garlic Portobello mushroom, confit tomato, chips	24.00
Choice of Peppercorn sauce or Béarnaise sauce	

Sides all at 3.95

Hispi cabbage gf/dfo - Cauliflower cheese - Purple sprouting broccoli, chilli & almond gf/dfo
Bubble & squeak, crispy onion gfo/dfo- Thin or thick fries - Rocket & Parmesan, balsamic glaze

Puddings

Rhubarb & custard panna cotta, ginger shortbread, salted caramac		7.00
Passionfruit cheesecake, mango, orange & mint salsa, pistacchio macaroon		8.00
Dark chocolate & banana brownie, caramel pecan ice cream		7.00
Pimm's jelly, macerated strawberries, basil & mint syrup, honeycomb pieces	gf/df	8.25
Lemon drizzle sponge, pine nut meringue, sour cherry, clotted cream ice cream	gf	7.25
Selection of ice creams/sorbets		7.25
<i>Vanilla, chocolate, Clotted cream, Strawberry, blackcurrant, raspberry, orange</i>		
Cheese Board selection	gfo	9.50
<i>Keen's Cheddar, Beauvale Blue, Tunworth, Brightwell Ash</i>		

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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

11-Apr