



DINNER

Starters

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	gfo	6.25
Pan fried scallops, apple & hazelnut salad, cauliflower puree, crispy Parma ham	gf/dfo	12.00
Harissa lamb spring roll, tzatziki, scorched cucumber, tomato jam	dfo	8.50
Beetroot panna cotta, smoked aubergine & vegan feta pithivier, spiced tomato	vegan	7.50
Soft shell crab tempura, shellfish bisque, pink grapefruit & fennel		10.50
Goats' cheese mousse, caramelised fig, black pepper & walnut tuile, Balsamic caviar	gfo	9.00
Wood pigeon, blue cheese bon bon, herb sour cream, frisee endive & pomegranate salad	gfo	8.25
Giant prawn gambas, lemon chilli butter, grilled baby gem salad	gf/dfo	11.95
Pork & chorizo scotch egg, celeriac & whole grain mustard remoulade	df	7.50

Mains

Whole Megrin sole meunière, brown shrimp, rainbow chard, crispy Parmentier potatoes	gfo/dfo	20.00
Battered haddock & chips, crushed peas, tartare sauce	gf/dfo	15.95
Rack of Lamb, pearl couscous & pomegranate, grilled artichoke, chimichurri	dfo	19.50
Pork tenderloin, purple broccoli, almond, Jersey Royal Lyonnaise, browned apple, verjus	gf/dfo	19.00
Crispy ricotta gnocchi, pea & broad bean fricassee, tomato & olive oil, Parmesan crisp	gf	14.00
Lobster mac n' cheese, roast garlic & lemon gremolata, spiced tomato gel, baby rocket		28.00
Giant prawn gambas, lemon chilli butter, grilled baby gem salad, fries	gf/dfo	19.95
Carrot & coriander risotto, pine nut dukka, cumin & citrus labneh	gf/dfo	15.00
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gf/dfo	15.50
	Add bacon	1.50

10oz ribeye, garlic Portobello mushroom, confit tomato, chips	gf/dfo	26.00
32oz Côte de bœuf for 2, Pont Neuf potatoes, rocket & Parmesan, Portobello mushroom Choice of Peppercorn sauce or Béarnaise sauce	gf/dfo	70.00

Sides all at 3.95

Hispi cabbage *gf/dfo* - Truffle mac n' 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	gfo	7.25
Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream		8.00
Dark chocolate & banana brownie, caramel pecan ice cream		7.50
Pimm's jelly, macerated strawberries, basil & mint syrup, honeycomb pieces	gf/df	8.25
Lemon drizzle sponge, nut meringue, sour cherry, clotted cream ice cream	gf	7.25
Selection of ice creams/sorbets	gfo	7.25
Vanilla, chocolate, Clotted cream, Strawberry, blackcurrant, raspberry, orange	gfo	
Cheese Board selection	gfo	9.50

Keen's Cheddar, Beauvale Blue, Tunworth, Rosary Ash

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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

16-Sep