



LUNCH

Starters

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	<i>gfo</i>	6.60
Pan fried scallops, apple & hazelnut salad, cauliflower puree, crispy Parma ham	<i>gf/dfo</i>	12.60
Ham hock terrine, spiced pineapple chutney, lemon rye bread.	<i>gfo/df</i>	8.90
Poached egg, wild mushroom fricassee, spinach & truffle vinaigrette	<i>gfo/dfo</i>	10.50
Soft shell crab tempura, shellfish bisque, pink grapefruit & fennel		11.00
Goats' cheese mousse, caramelised fig, black pepper & walnut tuile, Balsamic caviar	<i>gfo</i>	9.50
Wood pigeon, blue cheese bon bon, herb sour cream, frisee endive & pomegranate salad	<i>gfo</i>	8.90
Giant prawn gambas, lemon chilli butter, grilled baby gem salad	<i>gf/dfo</i>	12.50
Pork & chorizo scotch egg, celeriac & whole grain mustard remoulade	<i>df</i>	7.90

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

Beef brisket, mustard mayo, pickled cucumber	<i>dfo</i>	11.00
Posh fish finger bap, baby gem & tartare sauce	<i>gfo</i>	8.50
Buttermilk chicken, lemon & herb aioli, baby gem		8.95
Mozzarella, roast tomato & basil pesto	<i>gfo</i>	8.50

Smoked Coronation chicken salad, toasted almonds, curried yoghurt, grilled baby gem	<i>gf</i>	13.50
Beetroot quinoa & broad bean salad, soft boiled egg, braised chicory, buttermilk dressing	<i>gf/dfo</i>	11.00

Mains

Whole plaice meunière, brown shrimp, rainbow chard, crispy Parmentier potatoes	<i>gfo/dfo</i>	21.00
Battered haddock & chips, crushed peas, tartare sauce	<i>gfo/dfo</i>	16.70
Rack of Lamb, pearl couscous & pomegranate, grilled artichoke, chimichurri	<i>dfo</i>	20.50
Pork tenderloin, purple broccoli, almond, Jersey Royal Lyonnaise, browned apple, verjus	<i>gf/dfo</i>	20.00
Crispy ricotta gnocchi, pea & broad bean fricassee, tomato & olive oil, Parmesan crisp	<i>gf</i>	14.70
Panned seabream, spiced tomato & butter bean cassoulet, pickled lemon & sea vegetables		20.50
Giant prawn gambas, lemon chilli butter, grilled baby gem salad, fries	<i>gf/dfo</i>	20.90
Carrot & coriander risotto, pine nut dukka, cumin & citrus labneh	<i>gfo/dfo</i>	15.80
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	<i>gfo/dfo</i>	16.30
	<i>Add bacon</i>	1.60

10oz ribeye, garlic Portobello mushroom, confit tomato, chips	<i>gf/dfo</i>	27.30
Choice of Peppercorn sauce or Bordelaise sauce		

Sides all at 4.25

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	<i>gfo</i>	7.60
Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream		8.40
Dark chocolate & banana brownie, caramel pecan ice cream		7.90
Pimm's jelly, macerated strawberries, basil & mint syrup, honeycomb pieces	<i>gf/df</i>	8.70
Lemon drizzle sponge, nut meringue, sour cherry, clotted cream ice cream	<i>gf</i>	7.60
Selection of ice creams/sorbets	<i>gfo</i>	7.60
<i>Vanilla, chocolate, Clotted cream, Strawberry, blackcurrant, raspberry, orange</i>	<i>gfo</i>	
Cheese Board selection	<i>gfo</i>	10.00
<i>Keen's Cheddar, Beauvale Blue, Tunworth, Rosary 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

09-Oct