



## LUNCH

### Starters

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

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

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

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

### Mains

Whole Megrim sole meunière, brown shrimp, rainbow chard, crispy Parmentier potatoes	gfo/dfo	21.00
Battered haddock & chips, crushed peas, tartare sauce	gfo/dfo	16.70
Pan fried venison, baked squash, wild mushroom, chestnut jus	gf/df	22.00
The Beetle pie, pomme purée, winter greens & jus		17.00
Crispy ricotta gnocchi, pea & broad bean fricassee, tomato & olive oil, Parmesan crisp	gf	14.70
Panned seabream, spiced tomato & butter bean cassoulet, pickled lemon & sea vegetables	gf/df	20.50
Giant prawn gambas, lemon chilli butter, grilled baby gem salad, fries	gf/dfo	20.90
Carrot & coriander risotto, pine nut dukka, cumin & citrus labneh	gfo/dfo	15.80
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	16.30
	Add bacon	1.60

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

### Sides all at 4.25

Hispi cabbage gf/dfo - Truffle mac n' cheese - Roast squash, pine nut, goats curd 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	7.60
Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream		8.40
Dark chocolate & banana brownie, caramel pecan ice cream		7.90
Red wine poached pear, mandarin fruit pastilles, cinnamon tuille	gf/df	8.70
Lemon drizzle sponge, nut meringue, sour cherry, clotted cream ice cream	gf	7.60
Selection of ice creams/sorbets	gfo	7.60
Vanilla, chocolate, Clotted cream, Strawberry, blackcurrant, raspberry, orange	gfo	
Cheese Board selection	gfo	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

18-Nov