



## 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	12.75
Ham hock & leek terrine, pear chutney, sour dough crackers	gfo/dfo	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
Wild mushroom & artichoke Pithivier, curried spinach, Parmesan sauce	dfo	14.70
Pan fried seabass, crushed potatoes, lemon butter, cockle popcorn, sea vegetables	gfo	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	27.95
<i>Choice of peppercorn sauce or Bordelaise sauce</i>		

### Sides all at 4.25

Hispi cabbage, bacon crumbs gfo/dfo- Truffle mac n' cheese - Honey roasted parsnips gfo/dfo  
 Roasted Hasselback potatoes, chive sour cream - Thin or thick fries - Rocket & Parmesan, Balsamic glaze

### Puddings

Mocha crème brulée, toffee Madeleines, rum & raisin ice cream	gfo	7.90
Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream		8.40
Dark chocolate & banana brownie, caramel pecan ice cream		8.20
Red wine poached pear, mandarin fruit pastilles, cinnamon tuille	gfo/df	8.70
Caramelised biscuit cheesecake, cherry, sour amaretto jellys		7.25
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*

13-Jan