



**SET MENU**  
**2 course 30.00**  
**3 course 25.00**

**STARTERS**

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	<i>gfo</i>
Ham hock & leek terrine, pear chutney, sourdough crackers	<i>gf/dfo</i>
Beetroot cured gravlax, horseradish cream, olive & dill blinis	<i>gfo</i>
Poached egg, wild mushroom, spinach & truffle vinaigrette	<i>gfo/dfo</i>

**MAINS**

Braised featherblade of beef, tarragon pomme purée, winter greens, jus	<i>gf/dfo</i>
Pan fried seabass, crushed potatoes, lemon butter velouté, cockle popcorn, sea vegetables	<i>gfo</i>
Wild mushroom & artichoke pithivier, curried spinach, Parmesan sauce	<i>dfo</i>
Pan fried venison, hay baked squash, wild mushroom, chestnut jus	<i>gf/dfo</i>

**PUDDING**

Caramelised biscuit cheesecake, cherry, sour amaretto jelly's	
Chocolate & banana brownie, caramel pecan ice cream, glazed banana	
Mulled wine poached pear, mandarin fruit pastilles, cinnamon tuilles	<i>gfo/ df</i>
Spiced carrot cake, toasted walnuts, cream cheese frosting, stem ginger ice cream	<i>gfo/df</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*