



While you wait
country breads,
roasted garlic
olive oil & olives
(2 persons) 6.90

DINNER

Starters

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	gfo	7.15
Pan fried scallops, apple & hazelnut salad, cauliflower puree, crispy Parma ham	gf/dfo	14.90
Chicken & leek terrine, crispy Nduja bon bon, roast pepper purée	gfo/dfo	9.55
Tempura courgette flower, vegan Ricotta, pomegranate & grilled artichoke, pickled Lime	df	11.50
Curried potted crab, grapefruit & fennel, thyme focaccia	gfo	11.70
Goats' cheese mousse, caramelised fig, black pepper & walnut tuile, Balsamic caviar	gfo	10.40
Duck confit spring roll, kimchi slaw, sticky plum sauce	df	10.15
Giant prawn gambas, lemon chilli butter, grilled baby gem salad	gf/dfo	14.90
Pork & chorizo scotch egg, celeriac & whole grain mustard remoulade	df	8.50

Mains

Whole Megrim sole meunière, brown shrimp, rainbow chard, roasted Hassleback potatoes	gfo/dfo	24.00
Battered haddock & chips, crushed peas, Tartare sauce	gfo/dfo	18.10
Honey glazed pork tenderloin, petits pois à la Française, Lyonnaise potatoes, verjus	gfo/dfo	24.50
The Beetle pie, pommes purée, winter greens, jus		15.50
Wild mushroom & artichoke Pithivier, curried spinach, Parmesan sauce	dfo	16.80
Pan fried seabass, crushed potatoes, lemon butter, cockle popcorn, sea vegetables	gfo	22.70
Giant prawn gambas, lemon chilli butter, grilled baby gem salad, fries	gfo/dfo	24.50
Crispy beetroot gnocchi, broccoli & hazelnut, harrisa cream	gfo	17.00
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	17.90
	Add bacon	1.90

10oz ribeye, garlic Portobello mushroom, confit tomato, chips	gf/dfo	31.90
<i>Choice of peppercorn sauce or Bordelaise sauce</i>		

Sides all at 4.95

Hispi cabbage, bacon gfo/dfo- Truffle mac n' cheese - Tenderstem broccoli, harrisa, hazelnuts gf/df
Hasselback potatoes, chive sour cream gf - Thin or thick fries gfo/df- Rocket & Parmesan, Balsamic glaze gf

Puddings

Mocha crème brulée, toffee Madeleines, rum & raisin ice cream	gfo	8.50
Blood orange & treacle tart, ginger crème fraîche, pecan nougat.		9.10
Dark chocolate & banana brownie, honeycomb ice cream, glazed banana		9.10
Coconut panna cotta, rum poached pineapple, oat granola	gf/df	9.35
Caramelised biscuit cheesecake, cherry, sour amaretto jellys		8.00
Selection of ice creams/sorbets	gfo	8.20
Vanilla, chocolate, Strawberry, blackcurrant, raspberry, orange	gfo	
Cheese Board selection	gfo	11.20
<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

08-Jul