



SET MENU
2 course 32.00
3 course 37.00

STARTERS

Thai coconut, sweetcorn & chilli soup, black onion seed naan bread	<i>gfo</i>
Chicken & leek terrine, crispy Nduja bon bon, roast pepper purée	<i>gfo/dfo</i>
Curried potted crab, grapefruit & fennel, thyme focaccia	<i>gfo</i>
Tempura courgette flower, Ricotta, pomegranate & grilled artichoke, pickled lime	<i>Vegan</i>

MAINS

Braised featherblade of beef, tarragon pomme purée, Spring greens, jus	<i>gf/dfo</i>
Pan fried stone bass, tomato consommé, piperade, olive tapenade	<i>gfo/df</i>
Wild mushroom & artichoke pithivier, curried spinach, Parmesan sauce	<i>dfo</i>
Honey glazed pork tenderloin, petits pois à la Française, Lyonnaise potatoes, ver jus	<i>gfo/dfo</i>

PUDDING

Caramelised biscuit cheesecake, cherry, sour amaretto jellys	
Dark chocolate & banana brownie, honeycomb ice cream, glazed banana	
Coconut panna cotta, rum poached pineapple, oat granola	<i>gf/df</i>
Blood orange & treacle tart, ginger crème fraîche, pecan nougat	

The Beetle & Wedge Boathouse, Ferry Ln, Moulsoford, Wallingford OX10 9JF | Tel: 01491 651381 | Web: www.beetleandwedge.co.uk

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