



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, Ricotta, pomegranate & grilled artichoke, pickled lime	Vegan	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 stone bass, tomato consommé, piperade, olive tapenade	gfo/df	24.50
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

Strawberry & Prosecco Pavlova, lemon sorbet, black pepper sponge	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>		

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

26-Jul