



LUNCH

Starters

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

Sandwiches (all served with fries & choice of white or granary bread)

Bacon, lettuce & tomato	<i>gfo/dfo</i>	9.30
Posh fish finger bap, baby gem & Tartare sauce	<i>gfo</i>	9.30
Buttermilk chicken, lemon & herb aioli, baby gem		9.90
Mozzarella, roast tomato & basil pesto	<i>gfo</i>	9.10

Feta & rocket pasta salad, sun dried tomato & pine nut pesto		15.00
Smoked Coronation chicken salad, toasted almonds, curried yoghurt, grilled baby gem	<i>gf</i>	14.40

Mains

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

10oz ribeye, garlic Portobello mushroom, confit tomato, chips	<i>gf/dfo</i>	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	<i>gfo</i>	8.50
Blood orange & treacle tart, ginger crème fraîche, pecan nougat.		9.10
Dark chocolate & banana brownie, honeycomb ice cream, glazed banana		8.20
Coconut panna cotta, rum poached pineapple, oat granola	<i>gf/df</i>	9.35
Caramelised biscuit cheesecake, cherry, sour amaretto jellys		8.00
Selection of ice creams/sorbets	<i>gfo</i>	8.20
<i>Vanilla, chocolate, Strawberry, blackcurrant, raspberry, orange</i>	<i>gfo</i>	
Cheese Board selection	<i>gfo</i>	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