



LUNCH

Starters

Roast parsnip velouté, chestnut dumplings, herb oil	gfo	7.15
Pan fried scallops, apple & hazelnut salad, cauliflower puree, crispy Parma ham	gf/dfo	14.90
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	dfo	8.50
Potato & spinach samosa, chickpea dahl, katsu sauce (vegan)	df	9.50
Gin cured salmon, cucumber pickle, grain mustard & celeriac remoulade, lemon rye bread	gfo	12.75
Roast padron peppers, beetroot hummus, pine nut dukkah, peri peri dressing, feta	V-gfo/dfo	10.40
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread	gfo/dfo	10.15
Sesame & soy gambas, grilled pak choi, lime	gfo/df	14.95
Pork & 'nduja Scotch egg, red pepper piperade	df	8.95

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

Bacon, lettuce & tomato	gfo/dfo	9.50
Posh fish finger bap, baby gem & Tartare sauce	gfo	9.30
Buttermilk chicken, lemon & herb aioli, baby gem		10.75
Mozzarella, roast tomato & basil pesto	gfo	9.25

Warm butternut squash, feta & pomegranate salad, candied pumpkin seed, miso dressing	gf/df	12.50
Buttermilk chicken Caesar salad, soft boiled egg, truffle croutons		15.50

Mains

Panfried chicken breast, black garlic rösti, broccoli, roscoff onion, Bordelaise sauce	gf/dfo	19.50
Battered haddock & chips, crushed peas, Tartare sauce	gfo/dfo	18.75
Confit pork belly, garlic-bacon crumb, carrot & ginger purée, duck fat potato, grain mustard jus	gfo	21.50
The Beetle pie, pommes purée, autumn greens, jus		16.95
Wild mushroom, miso & kimchi risotto, charred pak choi, artichoke crisp (vegan)		16.80
Pan fried Hake, mussel, chilli & lemon grass broth, crushed fennel potatoes, sea veg	df	24.50
Sesame & soy gambas, grilled pak choi, lime, fries	gfo/df	23.95
Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato velouté	dfo	17.50
8oz brisket burger, gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	17.95
	Add bacon	1.90

10oz sirloin, garlic Portobello mushroom, confit tomato, chips	gf/dfo	31.00
<i>Choice of peppercorn sauce or Bordelaise sauce</i>		

Sides all at 5.50

Hispi Cabbage with bacon crumb gfo/dfo - Truffle mac n' cheese - Tenderstem broccoli, harrisa, hazelnuts gf/df
Thin or thick fries gfo/df- Rocket & Parmesan, Balsamic glaze gf

Puddings

Peanut butter & Frangelico parfait, Hobnob crumb, passion fruit curd & honeycomb	gf	9.50
Cinnamon poached apple, cranberry compote, oat crumble, honeycomb ice cream	gf/df	9.50
White chocolate & raspberry brownie, Caramac, salted caramel ice cream		9.25
Tiramisu, sour Amaretto jelly, white chocolate ice cream		9.25
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.50
Selection of ice creams/sorbets	gfo	8.40
<i>Vanilla, chocolate, Strawberry, lemon, raspberry, orange</i>		
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

10-Nov