



SET MENU
2 course 32.00
3 course 37.00

STARTERS

Roast parsnip velouté, chestnut dumplings, herb oil	<i>gfo</i>
Gin cured salmon, cucumber pickle, grain mustard remoulade, lemon rye bread	<i>gfo</i>
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flat bread	<i>gfo/dfo</i>
Roast padron peppers, beetroot hummus, pine nut dukkah, peri peri dressing, feta	<i>V-gfo/dfo</i>

MAINS

Braised featherblade of beef, tarragon pomme purée, Bourguignon jus	<i>gf/dfo</i>
Pan fried Hake, mussel, chilli & lemon grass broth, crushed fennel potatoes, sea veg	<i>dfo</i>
Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato velouté	<i>df</i>
Confit pork belly, garlic-bacon crumb, carrot & ginger purée, grain mustard mash, jus	<i>gfo</i>

PUDDING

Peanut butter & Frangelico parfait, hobnob crumb, passion fruit curd & honeycomb	<i>gf</i>
White chocolate & raspberry brownie, Caramac, salted caramel ice cream	
Tiramisu, sour Amaretto jelly, white chocolate ice cream	
Cinnamon poached apple, cranberry compote, oat crumble, honeycomb ice cream	<i>gf/df</i>

Paradiso coffee or Twinning tea to finish

e 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