



LUNCH

Starters

Scorched red pepper soup, vegan Feta, tomato beads, tapenade, lemon rye bread (vegan)	<i>gfo/df</i>	7.30
Pan fried scallops, apple & hazelnut salad, celeriac puree, crispy Parma ham	<i>gf/dfo</i>	14.90
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	<i>dfo</i>	8.75
Potato & spinach samosa, chickpea dahl, katsu sauce (vegan)	<i>df</i>	9.50
Gin cured salmon, cucumber pickle, grain mustard & celeriac remoulade, lemon rye bread	<i>gfo</i>	12.75
Blue cheese mousse, red wine pear, bitter leaves, walnut, molasses, sour dough cracker	<i>gfo</i>	11.25
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread	<i>gfo/dfo</i>	10.50
Sesame & soy gambas, grilled pak choi, lime	<i>gfo/df</i>	14.95
Pork & 'nduja Scotch egg, red pepper piperade	<i>df</i>	8.95

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

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

Warm butternut squash, feta & pomegranate salad, candied pumpkin seed, miso dressing	<i>gf/df</i>	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	<i>gf/dfo</i>	19.50
Battered haddock & chips, crushed peas, Tartare sauce	<i>gfo/dfo</i>	18.95
Confit pork belly, garlic-bacon crumb, carrot & ginger purée, duck fat potato, grain mustard jus	<i>gfo</i>	21.50
The Beetle pie, pommes purée, autumn greens, jus		16.95
Wild mushroom, miso & kimchi risotto, charred pak choi, artichoke crisp (vegan)		16.85
Pan fried seabass, mussel, chilli & lemon grass broth, crushed fennel potatoes, sea veg	<i>df</i>	24.50
Sesame & soy gambas, grilled pak choi, lime, fries	<i>gfo/df</i>	23.95
Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato velouté	<i>dfo</i>	17.50
8oz brisket burger, Gruyere cheese, pickled cucumber, fries, scorched corn	<i>gfo/dfo</i>	17.95
	<i>Add bacon</i>	1.90

10oz sirloin, garlic Portobello mushroom, confit tomato, chips	<i>gf/dfo</i>	31.50
<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	<i>gf</i>	9.50
Cinnamon poached apple, cranberry compote, oat crumble, honeycomb ice cream	<i>gf/df</i>	9.50
White chocolate chip & raspberry brownie, Caramac, salted caramel ice cream		9.25
Clementine cheesecake, marmalade Chantilly, coco nib tuille	<i>gfo</i>	9.25
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.50
Selection of ice creams/sorbets	<i>gfo</i>	8.40
<i>Vanilla, chocolate, Strawberry, lemon, raspberry, orange</i>		
Cheese Board selection	<i>gfo</i>	11.50
<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

15-Jan