



## LUNCH

### Starters

Wild mushroom & tarragon soup, pickled cabbage, spinach crème fraiche		7.30
Pan fried scallops, apple & hazelnut salad, celeriac puree, crispy Parma ham	gf/df	14.90
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	df	8.75
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
Blue cheese mousse, red wine pear, bitter leaves, walnut, molasses, sour dough cracker	gfo	11.25
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread	gfo/df	10.50
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/df	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, artichoke puree, confit leek, braised spelt	df	19.50
Battered haddock & chips, crushed peas, Tartare sauce	gfo/df	18.95
Beef short rib, beer pickled onions, truffle & sage polenta, scorched tenderstem, jus	gf/df	22.00
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	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	df	17.50
8oz brisket burger, Gruyere cheese, pickled cucumber, fries, scorched corn	gfo/df	17.95
	Add bacon	1.90

10oz sirloin, garlic Portobello mushroom, confit tomato, chips	gf/df	31.50
<i>Choice of peppercorn sauce or Bordelaise sauce</i>		

### Sides all at 5.50

Hispi Cabbage with bacon crumb gfo/df - Truffle mac n' cheese - Tenderstem broccoli, harrisa, hazelnuts  
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
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly		9.50
Clementine cheesecake, marmalade Chantilly, coco nib tuille	gfo	9.25
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.50
Selection of ice creams/sorbets	gfo	8.40
Vanilla, chocolate, Strawberry, lemon, raspberry, orange		
Cheese Board selection	gfo	11.50
Keen's Cheddar, Beauvale Blue, Tunworth, Rosary Ash		

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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

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