



While you wait
country breads,
roasted garlic
olive oil & olives
(2 persons) 6.90

SUNDAY

Starters

| | | |
|-----------------------------------------------------------------------------------------|---------|-------|
| Wild mushroom & tarragon soup, pickled cabbage, spinach crème fraiche | | 7.30 |
| Pan fried scallops, apple & hazelnut salad, celeriac puree, crispy Parma ham | gf/dfo | 14.90 |
| Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing | dfo | 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 |
| BBQ asparagus, wild garlic & miso pesto, honey & chilli cured egg yolk, parmesan | gf | 11.25 |
| Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread | gfo/dfo | 10.50 |
| Sesame & soy gambas, grilled pak choi, lime | gfo/df | 14.95 |
| Pork & 'nduja Scotch egg, red pepper piperade | df | 8.95 |

SUNDAY ROASTS

Served with seasonal veg, braised red cabbage, roasties

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|------------------------------------------|---------|-------|
| Roast beef striploin, Yorkshire pudding | dfo/gfo | 21.50 |
| Roast chicken, stuffing | gfo/dfo | 19.95 |
| Roast pork belly, crackling, apple sauce | dfo/gfo | 20.50 |

Mains

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| Battered haddock & chips, crushed peas, Tartare sauce | gfo/dfo | 18.95 |
| 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 | dfo | 17.50 |
| 8oz brisket burger, Gruyere cheese, pickled cucumber, fries, scorched corn | gfo/dfo | 17.95 |
| | Add bacon | 1.90 |

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

Sides all at 5.50

Hispi Cabbage, bacon crumb gfo/dfo - Creamed leeks- Tenderstem broccoli, harrisa, hazelnuts gf/df
Thin or thick fries gfo/df- Rocket & Parmesan, Balsamic glaze gf

Puddings

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|----------------------------------------------------------------------------------|-------|-------|
| 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 | | |

The 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 your bill.

03-Apr