



DINNER

Starters

Thai coconut, sweetcorn & chilli soup, coriander salsa	<i>gfo</i>	7.60
Pan fried scallops, apple & hazelnut salad, celeriac puree, crispy Parma ham	<i>gf/dfo</i>	14.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	<i>dfo</i>	8.95
Roasted baby aubergine, Korean chilli tapioca crisp, aubergine yoghurt & pickled beets	<i>gf</i>	9.75
Gin cured salmon, cucumber pickle, grain mustard & celeriac remoulade, lemon rye bread	<i>gfo</i>	12.95
BBQ asparagus, wild garlic & miso pesto, honey & chilli cured egg yolk, parmesan	<i>gf</i>	11.25
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread	<i>gfo/dfo</i>	10.75
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

Mains

Panfried chicken breast, artichoke puree, confit leek, braised spelt	<i>dfo</i>	19.50
Battered haddock & chips, crushed peas, Tartare sauce	<i>gfo/dfo</i>	18.95
Rack of lamb, chimichurri quinoa, carrot & tahini puree, roasted purple cauliflower	<i>gf/dfo</i>	26.00
The Beetle pie, pommes purée, autumn greens, jus		17.25
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>	1.95

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
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
Rhubarb, apple & raspberry cigar, chocolate soil	<i>v</i>	9.95
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly		9.50
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 your bill.

17-May