



SET MENU
2 course 32.00
3 course 37.00

STARTERS

Wild mushroom & tarragon soup, pickled cabbage, spinach crème fraiche

Gin cured salmon, cucumber pickle, grain mustard remoulade, lemon rye bread *gfo*

Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flat bread *gfo/dfo*

BBQ asparagus, wild garlic & miso pesto, honey & chilli cured egg yolk, parmesan *gf*

MAINS

Braised featherblade of beef, tarragon pomme puree, Bourguignon jus *gf/dfo*

Pan fried seabass, mussel, chilli & lemon grass broth, crushed fennel potatoes, sea veg *dfo*

Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato velouté *df*

Panfried chicken breast, artichoke puree, confit leek, braised spelt *dfo*

PUDDING

Peanut butter & Frangelico parfait, hobnob crumb, passion fruit curd & honeycomb *gf*

Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly

Clementine Cheesecake, marmalade Chantilly, coco nib tuille *gfo*

Cinnamon poached apple, cranberry compote, oat crumble, honeycomb ice cream *gf/df*

Paradiso coffee or Twinning tea to finish

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.