



SET MENU
2 course 35.00
3 course 39.95

STARTERS

Thai coconut, sweetcorn & chilli soup, coriander salsa	<i>gfo</i>
Gin cured salmon, cucumber pickle, grain mustard remoulade, lemon rye bread	<i>gfo</i>
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flat bread	<i>gfo/dfo</i>
Roasted baby aubergine, Korean chilli tapioca crisp, aubergine yoghurt & pickled beets	<i>gf</i>

MAINS

Braised featherblade of beef, tarragon pomme puree, Bourguignon jus	<i>gf/dfo</i>
Pan roasted cod, white wine & tandoori cream, Imam bayildi, celeriac fondant	<i>gf</i>
Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato veloute	<i>dfo</i>
Honey,soy pork belly, charred sweetheart cabbage, mushroom orzo, ginger crème fraiche	<i>dfo</i>

PUDDING

Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	
Clementine Cheesecake, marmalade Chantilly, coco nib tuille	<i>gfo</i>
Rhubarb, apple & raspberry cigar, chocolate soil	<i>v</i>
Peanut butter & Frangelico parfait, Hobnob crumb, passion fruit curd & honeycomb	<i>gf</i>

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.