



## LUNCH

### Starters

Thai coconut, sweetcorn & chilli soup, coriander salsa	gfo	7.60
Pan fried scallops, apple & hazelnut salad, celeriac puree, crispy Parma ham	gf/dfo	14.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	dfo	8.95
Roasted baby aubergine, Korean chilli tapioca crisp, aubergine yoghurt & pickled beets	gf	9.75
Gin cured salmon, cucumber pickle, grain mustard & celeriac remoulade, lemon rye bread	gfo	12.95
Courgette bhaji, harissa & mint ricotta, sweetcorn salsa	gf/vegan	10.95
Confit duck & chicken terrine, apricot sauce, pickled heritage veg, pistachio flatbread	gfo/dfo	10.75
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/dfo	9.50
Posh fish finger bap, baby gem & Tartare sauce	gfo	9.50
Buttermilk chicken, lemon & herb aioli, baby gem		10.95
Mozzarella, roast tomato & basil pesto	gfo	9.25

Heirloom tomato & wild garlic pesto salad, buffalo Mozzarella, black olive crumb	gf	14.95
Buttermilk chicken Caesar salad, soft boiled egg, truffle croutons		15.50

### Mains

Honey, soy pork belly, charred sweetheart cabbage, mushroom orzo, ginger crème fraiche	dfo	19.50
Battered haddock & chips, crushed peas, Tartare sauce	gfo/dfo	19.25
Rack of lamb, chimichurri quinoa, carrot & tahini puree, roasted purple cauliflower	gf/dfo	26.00
The Beetle pie, pommes puree, autumn greens, jus		17.50
Wild mushroom, miso & kimchi risotto, charred pak choi, artichoke crisp (vegan)		16.85
Pan roasted cod, white wine & tandoori cream, imam bayildi, celeriac fondant	gf	22.50
Sesame & soy gambas, grilled pak choi, lime, fries	gfo/df	23.95
Butternut squash fondant, spinach & nutmeg pithivier, goats' cheese puree, tomato veloute	dfo	17.50
8oz brisket burger, Gruyere cheese, pickled cucumber, fries, scorched corn	gfo/dfo	18.25
	Add bacon	1.95

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

### Sides all at 5.50

Hispi Cabbage, bacon crumb gfo/dfo - Green beans, garlic & almond butter

Thin or thick fries gfo/df- Rocket & Parmesan, Balsamic glaze gf

Truffle mac n' cheese

### Puddings

Peanut butter & Frangelico parfait, Hobnob crumb, passion fruit curd & honeycomb	gf	9.50
Rhubarb, apple & raspberry cigar, chocolate soil	v	9.95
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 your bill.

02-Sep