



## LUNCH

### Starters

Thai coconut, sweetcorn & chilli soup, coriander salsa	<i>gfo</i>	7.60
Pan fried scallops, apple & hazelnut salad, celeriac purée, 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
Courgette bhaji, harissa & mint ricotta, sweetcorn salsa	<i>gf/vegan</i>	10.95
Braised pig's cheek, ham hock bonbon, crushed swede, pickled shallots, apple purée	<i>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

### Sandwiches (all served with fries & choice of white or granary bread)

Bacon, lettuce & tomato	<i>gfo/dfo</i>	9.50
Posh fish finger bap, baby gem & Tartare sauce	<i>gfo</i>	9.50
Buttermilk chicken, lemon & herb aioli, baby gem		10.95
Mozzarella, roast tomato & basil pesto	<i>gfo</i>	9.25
Salt baked beetroot, sauteed kale & lentil salad, tahini dressing	<i>df/vegan</i>	14.95
Buttermilk chicken Caesar salad, soft boiled egg, truffle croutons		15.50

### Mains

Hot pressed ham hock, foie gras sausage roll, sage & onion purée, cavolo nero, chestnut jus		21.00
Battered haddock & chips, crushed peas, katsu sauce, tartare sauce, balsamic sea salt	<i>gfo/dfo</i>	19.25
Rack of lamb, chimichurri quinoa, carrot & tahini purée, roasted purple cauliflower	<i>gf/dfo</i>	26.00
The Beetle pie, pommes purée, autumn greens, jus		17.50
Wild mushroom & kimchi risotto, charred pak choi, artichoke crisp	<i>vegan</i>	16.85
Pan roasted cod, white wine & tandoori cream, imam bayildi, celeriac fondant	<i>gf</i>	22.50
Sesame & soy gambas, grilled pak choi, lime, fries	<i>gfo/df</i>	23.95
Miso glazed cauliflower, harrisa butterbean purée, feta & pomegranate	<i>gfo/dfo</i>	17.50
8oz brisket burger, Gruyere, bacon jam, pickled cucumber, fries, scorched corn	<i>gfo/dfo</i>	18.50
	<i>add confit onions</i>	1.50
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, 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	<i>gf</i>	9.50
Rhubarb, apple & raspberry cigar, chocolate soil	<i>vegan</i>	9.95
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly		9.50
Lemon meringue cheesecake, cranberry compote, lemon curd	<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.*

21-Oct