



While you wait  
country breads,  
roasted garlic  
olive oil & olives  
(2 persons) 6.90

## SUNDAY

### Starters

Thai coconut, sweetcorn & chilli soup, coriander salsa	gfo	7.60
Pan fried scallops, apple & hazelnut salad, celeriac purée, 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
Braised pig's cheek, ham hock bonbon, crushed swede, pickled shallots, apple purée	dfo	10.75
Sesame & soy gambas, grilled pak choi, lime	gfo/df	14.95
Pork & 'nduja Scotch egg, red pepper piperade	df	8.95

### SUNDAY ROASTS

*Served with seasonal veg, braised red cabbage, roasties*

Roast beef striploin, Yorkshire pudding	gfo/dfo	22.50
Roast chicken, stuffing	gfo/dfo	20.50
Roast pork belly, crackling, apple sauce	gfo/dfo	21.50

### Mains

Battered haddock & chips, crushed peas, katsu sauce, tartare sauce, balsamic sea salt	gfo/dfo	19.25
Wild mushroom & 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
Miso glazed cauliflower, harrisa butterbean purée, feta & pomegranate	gfo/dfo	17.50
8oz brisket burger, Gruyere, bacon jam, pickled cucumber, fries, scorched corn	gfo/dfo	18.50
<i>add confit onions</i>		1.50

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  
Cauliflower cheese

### Puddings

Peanut butter & Frangelico parfait, Hobnob crumb, passion fruit curd & honeycomb	gf	9.50
Rhubarb, apple & raspberry cigar, chocolate soil	vegan	9.95
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly		9.50
Lemon meringue cheesecake, cranberry compote, lemon curd	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
<i>Vanilla, chocolate, strawberry, lemon, raspberry, orange</i>		
Cheese Board selection	gfo	11.50
<i>Keen's Cheddar, Beauvale Blue, Tunworth, Rosary Ash</i>		

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.*

21-Oct