



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

## LUNCH

### Starters

Jerusalem artichoke soup, pickled kohlrabi, crispy filo, lemon & roast garlic crème fraiche	gfo	7.60
Pan fried scallops, apple & hazelnut salad, celeriac purée, crispy Parma ham	gf/dfo/n	14.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	dfo	8.95
Twice baked Cheddar souffle, quince relish, Parma ham crisp		12.50
Smoked Mackerel pâté, bloody mary purée, fennel seed crisp breads	gfo	11.95
Courgette bhaji, harissa & mint ricotta, sweetcorn salsa	gf/vegan/n	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

### 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

Slow braised lamb tagine, black onion seed & garlic naan bread	gfo/dfo	17.95
Buttermilk chicken Caesar salad, soft boiled egg, truffle croutons		15.50

### Mains

Hot pressed ham hock, chestnut sausage roll, sage & onion purée, cavolo nero, jus	n	21.00
Battered haddock & chips, crushed peas, katsu sauce, tartare sauce, balsamic sea salt	gfo/dfo	19.25
Haunch of venison, crispy haggis, parsnip purée, roasted carrot, redcurrant jus	gfo	24.50
The Beetle pie, pommes purée, buttered hispi, jus		17.50
Roast garlic gnocchi, butternut squash & sage purée, caper butter, pine nut dukkah	dfo	17.50
Herb crusted cod, spinach pearl barley risotto, cockle popcorn, split lemon cream		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
	add confit onions	1.50

10oz sirloin, garlic Portobello mushroom, confit tomato, chips	gfo/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

Baked apple parfait, oat & raisin granola, quince sorbet	gf	9.50
Rhubarb, apple & raspberry cigar, chocolate soil	vegan	9.95
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	n	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>		

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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 n / contains nuts

A discretionary 10% service charge will be added to your bill.

22-Mar