



SUNDAY

Starters

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

SUNDAY ROASTS

Served with seasonal veg, braised red cabbage, roasties

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| Roast beef striploin, Yorkshire pudding | <i>gfo/dfo</i> | 22.50 |
| Roast chicken, stuffing | <i>gfo/dfo/n</i> | 20.50 |
| Roast pork belly, crackling, apple sauce | <i>gfo/dfo</i> | 21.50 |

Mains

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|---|----------------|-------|
| Battered haddock & chips, crushed peas, katsu sauce, tartare sauce, balsamic sea salt | <i>gfo/dfo</i> | 19.25 |
| Roast garlic gnocchi, butternut squash & sage purée, caper butter, pine nut dukkah | <i>dfo</i> | 17.50 |
| Herb crusted cod, spinach pearl barley risotto, cockle popcorn, split lemon cream | | 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 |

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| 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*
Cauliflower cheese

Puddings

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| Egg custard tart, pistachio sponge, cherry pastilles, malt ice cream | <i>n</i> | 9.50 |
| Rhubarb, apple & raspberry cigar, chocolate soil | <i>vegan</i> | 9.95 |
| Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly | <i>n</i> | 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> | | |

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 n / contains nuts

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

21-Feb