



SET MENU

2 course 35.00

3 course 39.95

Available to parties of 15 and over

STARTERS

Jerusalem artichoke soup, pickled kohlrabi, crispy filo, lemon & roast garlic crème fraiche	<i>gfo</i>
Smoked mackerel pâté, bloody mary purée, fennel seed crisp bread	<i>gfo</i>
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	<i>dfo</i>
Twice baked Cheddar soufflé, quince relish, Parma ham crisp	

MAINS

Braised featherblade of beef, tarragon pomme puree, Bourguignon jus	<i>gf/dfo</i>
Herb crusted cod, spinach pearl barley risotto, cockle popcorn, split lemon cream	
Miso glazed cauliflower, harrisa butterbean puree, feta & pomegranate	<i>gfo/dfo</i>
Hot pressed ham hock, chestnut sausage roll, sage & onion purée, cavolo nero, chestnut jus	<i>n</i>

PUDDING

Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	<i>n</i>
Lemon meringue cheesecake, cranberry compote, lemon curd	<i>gfo</i>
Rhubarb, apple & raspberry cigar, chocolate soil	<i>v</i>
Baked apple parfait, oat & raisin granola, quince sorbet	<i>gf</i>

Paradiso coffee or Twining tea to finish

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.