



LUNCH

Starters

Spiced Parsnip soup, red onion bhaji, citrus yoghurt	gfo	7.95
Steamed mussels, white wine cream sauce, toasted focaccia	gfo/dfo	11.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	dfo	9.75
Smoked Mackerel pate, pickled ginger, crispy bulgar wheat, lemon	gfo	12.95
Salt baked beetroot tart tatin, whipped feta, walnut crumble, apple	n	12.50
Lamb & Apricot terrine, pickled baby vegetables, mint relish	gfo/dfo	10.95
Sesame & soy gambas, grilled pak choi, lime	gfo/df	15.25
Pork & 'nduja Scotch egg, red pepper piperade	df	9.75

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

Bacon, lettuce & tomato	gfo/dfo	10.25
Posh fish finger bap, baby gem & Tartare sauce	gfo	10.50
Buttermilk chicken, lemon & herb aioli, baby gem		10.95
Mozzarella, roast tomato & basil pesto	gfo	9.75
Slow braised lamb tagine, black onion seed & garlic naan bread	gfo/dfo	20.50
Buttermilk chicken Caesar salad, anchovies, soft boiled egg, truffle croutons		17.50

Mains

Hot pressed ham hock, chestnut sausage roll, sage & onion purée, cavolo nero, jus	n	22.75
Battered haddock & chips, crushed peas, tartare sauce, balsamic sea salt	gfo/dfo	19.95
Chargrilled pork chop, lavender dauphinoise, buttered kale & capers, jus	gfo	24.00
The Beetle pie, pommes purée, buttered hispi, jus		21.00
Hasselback courgettes, baba ganoush, pine nut dukkah, mint salsa	gf/dfo	17.50
Pan Fried Sea Bream, ratatouille, prosecco & lemon sauce, pickled grapes	gfo	22.95
Sesame & soy gambas, grilled pak choi, lime, fries	gfo/df	24.75
Miso glazed cauliflower, harrisa butterbean purée, feta, chilli & pomegranate	gfo/dfo	17.75
8oz brisket burger, Gruyere, bacon jam, pickled cucumber, fries, scorched corn	gfo/dfo	20.50
	add confit onions	1.70
10oz sirloin, garlic Portobello mushroom, confit tomato, chips	gf/dfo	33.95
Choice of peppercorn sauce or Bordelaise sauce		

Sides 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

Pigs in Blankets, wholegrain mustard & honey glaze **6.00** Truffle mac n' cheese 5.75

Puddings

Baked apple parfait, oat & raisin granola, quince sorbet	gf	9.50
Black Forest cheesecake, praline ice cream, cherry compote, cherry marshmallows	gf/n	9.75
Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	n	9.95
Apple & Blackberry crumble, cinnamon anglaise, cocoa tuile	gf/dfo	9.95
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.95
Selection of ice creams/sorbets (3 scoops)	gfo	8.50
Vanilla, chocolate, strawberry, lemon, raspberry, orange		
Cheese Board selection	gfo	12.75
Keen's Cheddar, Beauvale Blue, Tunworth, Rosary Ash		

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.

01-Dec