



LUNCH

Starters

Roasted squash soup, chickpea & sweetcorn succotash, balsamic	<i>gfo</i>	7.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	<i>dfo</i>	9.95
Steamed mussels, white wine cream sauce, toasted focaccia	<i>gfo/dfo</i>	11.95
Smoked Mackerel pate, pickled ginger, crispy bulgar wheat, lemon	<i>gfo</i>	12.95
Salt baked beetroot tart tatin, whipped feta, walnut crumble, apple	<i>n</i>	12.50
Soft cooked duck egg, chargrilled asparagus, crispy mortadella, truffle aioli	<i>gfo/df</i>	10.95
Sesame & soy gambas, grilled pak choi, lime	<i>gfo/df</i>	15.50
Pork & 'nduja Scotch egg, red pepper piperade	<i>df</i>	9.85

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

Bacon, lettuce & tomato	<i>gfo/dfo</i>	10.95
Posh fish finger bap, baby gem & Tartare sauce	<i>gfo</i>	10.95
Buttermilk chicken, lemon & herb aioli, baby gem		11.95
Mozzarella, roast tomato & basil pesto	<i>gfo</i>	10.95
Local venison & confit onion hotpot, garden salad	<i>gf</i>	19.95
Buttermilk chicken Caesar salad, anchovies, soft boiled egg, truffle croutons		17.95

Mains

Battered haddock & chips, crushed peas, tartare sauce, balsamic sea salt	<i>gfo/dfo</i>	20.50
Aged Lamb Scrumpet, salsa verde pomme purée, barbequed terderstem broccoli		19.95
The Beetle pie, pommes purée, buttered hispi, jus		21.50
Hasselback courgettes, baba ganoush, pine nut dukkah, mint salsa	<i>gf/dfo/n</i>	17.50
Pan Fried Sea Bream, ratatouille, prosecco & lemon sauce, pickled grapes	<i>gfo</i>	22.95
Sesame & soy gambas, grilled pak choi, lime, fries	<i>gfo/df</i>	24.75
Miso glazed cauliflower, harrisa butterbean purée, feta, chilli & pomegranate	<i>gfo/dfo</i>	17.75
8oz brisket burger, Gruyere, bacon jam, pickled cucumber, fries, scorched corn	<i>gfo/dfo</i>	20.75
	<i>add confit onions</i>	1.70
10oz Grass Fed sirloin, garlic Portobello mushroom, confit tomato, chips	<i>gf/dfo</i>	34.50
	<i>Choice of peppercorn sauce or Bordelaise sauce</i>	

Sides at 5.50

Hispi Cabbage, bacon crumb *gfo/dfo* - Green beans, garlic & almond butter *gf/n*

Thin or thick fries *gfo/df* - Rocket & Parmesan, Balsamic glaze *gf*

Truffle mac n' cheese **5.75**

Puddings

Baked apple parfait, oat & raisin granola, quince sorbet	<i>gf</i>	9.50
Rum soaked Pineapple sponge, Coconut ice cream, sesame tuile		9.75
Chocolate brownie mousse, cashew nut tuile, raspberry Chantilly	<i>n</i>	9.95
Rhubarb Cheesecake, custard macaroons, parkin	<i>gfo</i>	9.95
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.95
Selection of ice creams/sorbets (3 scoops)	<i>gfo</i>	8.50
<i>Vanilla, chocolate, strawberry, lemon, raspberry, orange</i>		
Cheese Board selection	<i>gfo</i>	12.75
<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.

10-Apr