



SET MENU
2 course 35.00
3 course 39.95

Available to parties of 15 and over

STARTERS

Roasted squash soup, chickpea & sweetcorn succotash, balsamic	<i>gfo</i>
Smoked Mackerel pate, pickled ginger, crispy bulgar wheat, lemon	<i>gfo</i>
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	<i>dfo</i>
Grilled peach & ricotta salad, Isle of Wight tomatoes, foccacia crumb	<i>gfo/dfo</i>

MAINS

Braised featherblade of beef, tarragon pomme puree, Bourguignon jus	<i>gf/dfo</i>
Pan Fried Sea Bream, Ratatouille, Prosecco & Lemon Sauce, Pickled Grapes	<i>gfo</i>
Miso glazed cauliflower, harrisa butterbean puree, feta & pomegranate	<i>gfo/dfo</i>
Aged Lamb Scrumpet, salsa verde pomme puree, barbequed tenderstem broccoli	

PUDDING

Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	<i>n</i>
Rum soaked Pineapple sponge, Coconut ice cream, sesame tuille	
Baked apple parfait, oat & raisin granola, quince sorbet	<i>gf</i>
Rhubarb Cheesecake, custard macaroons, parkin	<i>gfo</i>

Musetti 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.