



LUNCH

Starters

Roasted squash soup, chickpea & sweetcorn succotash, balsamic	gfo	7.95
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	dfo	9.95
Swordfish & tomato croquettes, langoustine aioli, lemon dressed courgetti		10.50
Smoked Mackerel pate, pickled ginger, crispy bulgar wheat, lemon	gfo	12.95
Grilled peach & ricotta salad, Isle of Wight tomatoes, foccacia crumb	gfo/dfo	9.95
Confit chicken thigh terrine, burnt leek purée, fig chutney, crispy leek	gf/dfo	10.95
Sesame & soy gambas, grilled pak choi, lime	gfo/df	15.50
Pork & 'nduja Scotch egg, red pepper piperade	df	9.85

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

Bacon, lettuce & tomato	gfo/dfo	10.95
Posh fish finger bap, baby gem & Tartare sauce	gfo	10.95
Buttermilk chicken, lemon & herb aioli, baby gem		11.95
Mozzarella, roast tomato & basil pesto	gfo	10.95

Smoked duck, blue cheese & candied walnut salad, raspberry, house dressing	gf/dfo/n	19.95
Buttermilk chicken Caesar salad, soft boiled egg, truffle croutons		16.95

Mains

Battered haddock & chips, crushed peas, tartare sauce, balsamic sea salt	gfo/dfo	20.50
Aged Lamb Scrumpet, salsa verde pomme purée, barbequed tenderstem broccoli		20.95
The Beetle pie, pommes purée, buttered hispi, jus		21.50
Hasselback courgettes, baba ganoush, pine nut dukkah, mint salsa	gf/dfo/n	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	20.75
	add confit onions	1.70

10oz Grass Fed sirloin, garlic Portobello mushroom, confit tomato, chips	gf/dfo	34.50
Choice of peppercorn sauce or Bordelaise sauce		

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	gf	9.50
Rum soaked Pineapple sponge, Coconut ice cream, sesame tuile		9.75
Chocolate brownie mousse, cashew nut tuile, raspberry Chantilly	n	9.95
Rhubarb Cheesecake, custard macaroons, parkin	gfo	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.

25-Jul