While you wait
country breads,
house butter
roasted garlic
olive oil & olives
(2 persons) 7.00

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
Sweetcorn panna cotta, pumpkin & maple granola, shallot tart tatin	*gfo*	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 aïoli, 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 *Choice of peppercorn sauce or Bordelaise sauce*	*gf/dfo*	34.50

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
Lemon curd & honeycomb cheesecake, spiced pear compote, blackberry marshmallows	*gf*	9.95
Sticky toffee pudding, Armagnac sauce, rum and raisin ice cream, glazed banana		8.95
Selection of ice creams/sorbets (3 scoops) *Vanilla, chocolate, strawberry, lemon, raspberry, orange*	*gfo*	8.50
Cheese Board selection *Keen's Cheddar, Beauvale Blue, Tunworth, Rosary Ash*	*gfo*	12.75

The Beetle & Wedge Boathouse, Ferry Ln, Moulsford, 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.