SET MENU
3 courses - £39.95 2 courses - £35.00

Available to parties of 15 and over

STARTERS

Roasted squash soup, chickpea & sweetcorn succotash, balsamic	*gfo*
Smoked Mackerel pate, pickled ginger, crispy bulgar wheat, lemon	*gfo*
Sweet chilli glazed chicken wings, blue cheese & buttermilk dressing	*dfo*
Sweetcorn panna cotta, pumpkin & maple granola, shallot tart tatin	*gfo*

MAINS

Braised featherblade of beef, tarragon pomme puree, Bourguignon jus	*gf/dfo*
Pan Fried Sea Bass, lemongrass chowder, fennel crushed new potatoes, samphire	*gf*
Miso glazed cauliflower, harrisa butterbean puree, feta & pomegranate	*gfo/dfo*
Aged Lamb Scrumpet, salsa verde pomme puree, barbequed tenderstem broccoli	

PUDDING

Chocolate brownie mousse, cashew nut tuille, raspberry Chantilly	*n*
Rum soaked Pineapple sponge, Coconut ice cream, sesame tuille	
Baked apple parfait, oat & raisin granola, quince sorbet	*gf*
Lemon curd & honeycomb cheesecake, spiced pear compote, blackberry marshmallows	*gf*

Musetti coffee or Twining tea to finish

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

A discretionary 10% service charge will be added to your bill.

22-Oct