

The Old Wharf Inn

Nibbles

Valencia salted almonds **2.75**

Ten Four sourdough & salted butter **3**

Pelotin Olives **2.75**

Dave Wither's pork pie, Scotch egg or sausage roll served with condiments **3.5 each**

Lamb & mint pasty served with chipotle ketchup & cornichons **4**

Fennel salami, cornichons, sourdough & butter **4.5**

Small plates

Pan fried black tiger prawns in a garlic, chilli & herb butter served with sourdough **8**

Buffalo Mozzarella & fig bruschetta topped with honey & Dukkha **7**

Creamy garlic button mushrooms on toasted sourdough **6**

Organic mackerel, fresh lemon & grilled sourdough **6.5 / 8**

Chicken liver terrine, cornichons, red onion chutney & grilled sourdough **7**

Spinach & ricotta ravioli served with brown butter, sage, toasted pine nuts & Parmesan **7.5**

Large plates

Steak pie served with mash potato, thyme roasted carrots & gravy **11**

Baked cod, chorizo & butter bean stew, saffron aioli, grilled sourdough & fresh lemon **10**

Longhorn Beef Burger, American cheese, lettuce, tomato, mustard, ketchup & dill pickle **8**

Sriracha & maple roasted chicken wings served with sesame, spring onion & coriander **6.5**

Wild mushroom & spinach pie served with mash potato, tender stem broccoli & gravy **9.5**

Pulled lamb flat bread, yoghurt, pomegranate, fresh mint & sumac **8**

Sandwiches & sharing plates

Cured meat & cheese board served with condiments & sourdough **8.5**

Mezze plate: Hummus, baba ghanoush, labneh, fresh lemon & grilled flatbread **8**

Red Leicester, mature cheddar & onion grilled cheese toastie **6**

Grilled silverside pastrami, Swiss cheese, mustard mayo & pickles **7.5**

Fish finger sarnie served with tartar, dressed mix leaf salad & fresh lemon **7**

Sides

Roasted potatoes in rock salt & thyme served with garlic mayonnaise **3.5**

Grilled rarebit on Ten Four sourdough **4**

Sweets

Crumble apple tart served with salted caramel ice-cream **5**

Warm chocolate pudding served with Chantilly cream & freeze-dried raspberry **5**

Profiteroles filled with vanilla ice-cream & chocolate pouring sauce **5.5**

Vintage cheddar cheese or Brie de Meaux plate, served with condiments **5**

Jude's ice cream, vanilla, chocolate, strawberry or salted caramel **£3 for 2 scoops**

Please inform us of any allergies or dietary requirements

Please order at the bar with your table number

The Old Wharf Inn

78-80 High St – Amblecote – Dy8 4ly

E – Info@oldwharfinn.co.uk T – 01384 378 798 W – Oldwharfinn.co.uk