

The Old Wharf Inn

Nibbles

Valencia salted almonds **2.75**

Sweet baby Gordal olives **2.75**

Malvern sourdough & butter **3**

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

Lamb & mint pasty, chipotle ketchup & cornichons **4.5**

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

Big Apple Hotdog, brioche bun, crispy onions, mustard, ketchup & pickles **7**

Small plates

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

Chicken liver terrine, red onion marmalade, cornichons, watercress & grilled sourdough **7.5**

Heritage tomato, Buffalo Mozzarella, caper berry & basil salad **7.5**

Old Wharf Hummus, za'atar served with flat breads & crudites **6 (sesame)**

Creamy garlic & herb button mushrooms on grilled sourdough **6.5**

Spiced mackerel fillets in olive oil, fresh lemon, bread & butter **7.5**

Mains

Butcher's steak pie served with buttered mash, thyme roasted carrots & beef gravy **11**

6oz Longhorn cheeseburger, salad, mustard, ketchup, dill pickle & in-house coleslaw **9**

Baked cod wrapped in pancetta served with cherry tomato & spinach Orzo **12**

Sriracha & maple roasted chicken wings, spring onion, coriander, sesame & fresh lime **8**
(sesame)

Red lentil, sweet potato & spinach dahl with coconut yoghurt, rice & flatbreads **9 (ve)**

Sandwiches & sharing plates

Ploughman's plate: pork pie, fennel salami, Vintage cheddar, condiments & sourdough **8.5**

Grilled silverside pastrami, swiss cheese, mustard mayo & dill pickles **8**

Red Leicester, mature cheddar & onion grilled cheese toastie served with dill pickles **6**

Fish finger sarnie, in house tartar sauce, mix leaf salad & fresh lemon **7.5**

Sides

Roasted potatoes & aioli **3.5**

Sauteed Tenderstem, shaved Grana Padano & walnut **4 (n)**

Salad of mellow & bitter lettuces with sweet-tart vinaigrette **3**

Sweets

Chocolate pudding, Chantilly cream & freeze-dried raspberry **5**

Basque vanilla cheesecake & poached English rhubarb **5**

Vintage cheddar & Cornish Brie cheese plate, served with condiments **5.5**

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

Please feel welcome to inform our staff of any allergies or food intolerances when ordering & we will assist accordingly.

The Old Wharf Inn

Sunday Lunch

2 courses - £23

3 courses - £28

Starters

Pan fried black tiger prawns in a garlic & chilli butter with fresh lemon & grilled sourdough
New season heritage tomato & buffalo mozzarella salad with caper berries, aged balsamic & basil
Duck rillette, red onion marmalade, cornichons, watercress & grilled sourdough
Creamy garlic & herb button mushrooms on grilled sourdough

Mains

Aubrey Allen roast topside beef with Yorkshire pudding, watercress & home-made horseradish sauce
Thyme roasted corn fed chicken supreme with bacon, sage & onion stuffing (n)
Mushroom, brie & cranberry Wellington with Yorkshire pudding (n)

*With parsnip puree, thyme roasted carrots, goose fat roasted potatoes,
Tender-stem broccoli, Savoy cabbage & cauliflower cheese*

Desserts

Warm chocolate pudding, Chantilly cream & fresh raspberries
Basque vanilla cheesecake with seasonal poached fruit
Pear & almond frangipane tart with vanilla ice-cream
Cornish Brie & Vintage Barber cheese plate, crackers, cornichons, grapes & Quince paste
Jude's ice cream – Vanilla, chocolate or strawberry (2 scoops)

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(n) – nuts*

Fizz

ProSecco Lunetta Brut Italy	4.75	25
Prosecco Lunetta Brut Rose Italy		25
Harrow & Hope, Brut Reserve, English sparkling		55

Champagne

Launois Grand Cru Cuvee Reserve Brut NV	11	59
Launois Rose Valentine		60
Pol Roger Brut Reserve		70

White

Bacchus, Sixteen Ridges, Herefordshire, England 2015		25
Rias Baixas, Albarino Luzada 2019		28
Bourgogne, Chardonnay, Domaine Bruno Colin 2015		40
Sancerre, La Clef Du Recit, Anthony Girard 2018		45

Red

Valpolicella 'Ripasso' Classico Montigoli 2018		31
Pinot noir, Selection Sileni, Hawke's Bay, New Zealand 2017		35
Priorat Loidana Marco Abella, Spain 2018		44
Clos des Menuts, Saint Emillion, Grand Cru, Bordeaux, France 2015		40
Freemark Abbey Cabernet Sauvignon, Napa Valley 2011		55

Rose

Cotes de Provence Rose, Chateau Gairoird 2019		30
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*All wines offered by the glass are offered in a 125ml measure
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