

# The Old Wharf Inn

## Aperitif

Negroni 6  
Old Wharf Inn gin & tonic 8.3  
Gosset Brabant Premier Cru, Champagne  
½ Btl 30

## Nibbles

Valencia salted almonds 3  
Sweet baby Gordal olives 3  
Malvern sourdough & butter 3

## Small plates

Dave Wither's pork pie, scotch egg or sausage roll served with condiments 3.5 each  
Finocchiona & Calabrese salami plate, cornichons, Peter Cooks sourdough & butter 6  
Dave wither's lamb & mint pasty, Sauce shop chipotle ketchup & dill pickle 5.5  
Creamy garlic & herb button mushrooms on grilled sourdough 7  
Mussels in garlic, parsley, cream and white wine sauce served with grilled sourdough 8 (*celery*)  
Tiger prawns in a garlic, chilli & herb butter served with sourdough, coriander & fresh lemon 8  
Chicken liver pate, red onion marmalade, cornichons, watercress & grilled peter cooks brioche 8

## Mains

Slow roasted beef & Guinness stew, parsley & horseradish dumpling, mash & chantenay carrots 13  
Wild mushroom & spinach risotto, toasted pine nut, Grana Padano & truffle oil 12 (*n*)  
Cod, chorizo & butter bean stew, saffron aioli, grilled sourdough & fresh lemon 13.5  
Roasted corn-fed chicken in a creamy pancetta & mushroom sauce with mash & cavolo nero 12.5  
6oz Longhorn cheeseburger, lettuce, tomato, onion, ketchup & mustard served with house slaw 9.5  
(*Nuts & Celery*)  
Braised lentils with roasted butternut squash, salsa verde, wild rocket & pumpkin seeds 11 (*ve*)  
(*Add mozzarella 1.5*)

## Sandwiches

Fish finger sarnie, tartar sauce, gem lettuce  
& fresh lemon 7.5  
Roasted ham, Picallily, mix leaf salad 7.5  
Mature cheddar, chargrilled tomato chutney  
& mix leaf salad 7  
*All sandwiches are served on toasted ciabatta  
& Piper's salted crisps*

## Sharing plates

Baked camembert studded with garlic,  
thyme & honey, with condiments  
& grilled sourdough (*for 2*) 9  
  
Ploughman's board: Dave Wither's Pork pie,  
fennel salami, Vintage Barbers cheddar,  
condiments & sourdough & butter 9  
(*Nuts & Celery*)

## Sides

Roasted potatoes & aioli 3.5  
Tenderstem broccoli & shaved Grana Padano 4.5  
Garlic bread 3.5

## Sweets

Treacle tart served with Crème Fraiche 5.5  
Miso chocolate tart with pouring cream 5.5  
Ginger loaf with butterscotch sauce & vanilla ice cream 5.5  
Barber's Cheddar & Cornish Brie cheese plate, served with Quince paste & condiments 6  
(*Nuts & Celery*)  
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*

# The Old Wharf Inn

## Sunday Lunch

*Starters, mains and desserts vary weekly*

2 courses - £23

3 courses - £28

### Starters

Chicken liver pate, red onion marmalade, cornichons, watercress & grilled brioche loaf  
Tiger prawns in a garlic, chilli & herb butter served with grilled sourdough, coriander & fresh lemon  
Creamy garlic & herb mushrooms on grilled sourdough  
Mussels in garlic, parsley, cream and white wine sauce served with grilled sourdough

### Mains

Dave Wither's topside beef with Yorkshire pudding, watercress & horseradish sauce  
Rolled pork belly with apple sauce & sausage, sage & onion stuffing  
Wild mushroom, cranberry & cashew Wellington served with Yorkshire pudding (*n*)  
Roasted corn fed chicken supreme with sausage, sage & onion stuffing (*n*)  
***With parsnip puree, roasted heritage carrots, duck fat roasted potatoes or vegetarian roasties, green beans, Savoy cabbage & cauliflower cheese***

### Desserts

Brioche bread & butter pudding & vanilla custard  
Old Wharf treacle tart & crème fraiche  
Ginger loaf, butterscotch sauce & vanilla ice-cream  
Vintage Barbers Cheddar & Somerset Brie cheese plate with quince paste & Peter's Yard crackers  
Jude's ice cream – Vanilla, chocolate or strawberry (*2 scoops*)

*Please feel welcome to inform our staff of any allergies or food intolerances & we are happy to help  
(n) – nuts (c) – Celery*

### Fizz

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

### Champagne

½ bottle Gosset Brabant premier cru brut		30
Launois Grand Cru Cuvee Reserve Brut NV		59
Launois Rose Valentine		60
Pol Roger Brut Reserve		70

### White

Bacchus, Lyme Bay, Sandbar, Devon - England 2018		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 Napa Valley Cabernet Sauvignon 2011		55

### Rose

Cotes de Provence Rose Chateau Gairoird 2019		30
--	--	----