

The Old Wharf Inn

Aperitif

Negroni **6.5**
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

Wither's pork pie, scotch egg or sausage roll served with house condiments **3.5 each**
Charcuterie plate, cornichons, Peter Cooks sourdough & butter **6**
Buffalo Mozzarella, golden beetroot, salsa verde, toasted walnuts & red amaranth **7.5 (n)**
Creamy garlic & parsley button mushrooms on grilled sourdough **8**
Smoked Mackerel pate, griddled toasts, dill, fresh lemon & radish **7.5**
Prawn Cocktail of gem lettuce, cherry tomato, avocado, Marie Rose sauce & fresh lemon **8**
Chicken liver parfait, red onion marmalade, cornichons, watercress & grilled peter cooks brioche **8**

Mains

Butcher's steak pie, buttered mash, thyme roasted carrot & beef gravy **11**
Heirloom tomato Panzanella salad with Buffalo mozzarella, croutons & basil **9.5**
Cod fillet with crispy bacon, pea puree, roasted new potatoes & green sauce **14**
Cajun spiced chicken with pomegranate couscous, herb yoghurt, coriander & fresh lemon **11**
Longhorn cheeseburger, lettuce, tomato, onion, ketchup & mustard served with house slaw **9.5 (n&c)**
Braised lentils with roasted butternut squash, salsa verde, wild rocket & pumpkin seeds **11 (ve)**
(Add Buffalo mozzarella 1.5)
Ploughman's board: Wither's Pork pie, Fennel salami, Vintage Barbers Cheddar, condiments, Peter Cooks Sourdough & butter **9 (n&c)**
Bridlington dressed crab, herb mayonnaise, sourdough, butter head salad, heirloom tomato & fresh lemon **13.5**

Sandwiches 7.5

Fish finger sarnie, tartar sauce, gem lettuce & fresh lemon
Wither's chicken breast, romesco sauce, mix leaf salad *(n)*
Roasted red pepper, Mozzarella & rocket *(Add Fennel salami 1)*
(Served on toasted ciabatta & Piper's salted crisps)

Sides

Roasted Mozart potatoes & aioli **3.5**
Bitter leaf salad, pear, Gorgonzola Dolce & crouton **5.5**
Tenderstem broccoli & Grana Padano **4.5**
Garlic bread **3.5**
Parmesan crusted parsnips with chargrilled tomato chutney **4.5**

Sweets

Choux bun, vanilla ice cream & chocolate sauce **5.5**
Poached Wye Valley rhubarb, orange Chantilly & meringues **5.5**
Warm chocolate pudding, mixed berry compote, chocolate crumb & pouring cream **5.5**
Barber's Cheddar & Cornish Brie cheese plate, served with Quince paste & condiments **6 (n&c)**
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

n- nuts, c- celery, ve- vegan

The Old Wharf Inn

78-80 High St – Amblecote – Dy8 4ly

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

The Old Wharf Inn
Sunday Lunch
Example Menu – Starters, Mains and Desserts vary weekly

2 courses - £24

3 courses - £29

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)

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 (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 Gairoid 2019	30
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