

Spring Menu

House Negroni

Rosso Vermouth, Campari, Broker's London Dry Gin 7

Nibbles

Wither's pork pie, scotch egg or sausage roll served with house condiments **3.75 each**

Cobble Lane charcuterie plate, cornichons, grilled sourdough & whipped butter **12**

Peter Cooks Malvern sourdough & whipped salted butter **4.5**

Devilled eggs **5**

Salted Valencia almonds **4**

Marinated cocktail mix olives **4**

Chilli rice crackers **3**

Small plates

Beef mince on dripping toast with horseradish sauce **8**

Creamy garlic & herb button mushrooms on grilled sourdough **8.5**

Bitter leaf, roasted baby beetroot, pomelo & pecorino salad **8.5**

Farmhouse turkey & ham pie, piccalilli, Dijon mustard & cornichons **6.5**

Spinach & ricotta ravioli, burnt sage butter, shaved grana padano & roasted hazelnut **9.5**

Pan fried Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon **9.5**

Grilled asparagus with Gribiche sauce, shaved parmesan, fresh lemon & garlic sourdough crumb **11**

Chicken liver parfait, granola crumb, blackberry & grilled Peter Cooks brioche **9.5**

Mains

Butcher's steak & ale pie, buttered mash, thyme roasted carrots & gravy **15.5**

Herbed Coley wrapped in Parma-ham, braised lentils, salsa verde & red amaranth **15**

Wild mushroom risotto with roasted pine nuts, white truffle oil & shaved Grana Padano **15**

Pulled lamb shoulder with apricot & almond cous-cous, harissa yoghurt, flatbread & fresh herbs **16**

Packington pork chop, black pudding mash, wholegrain mustard sauce & cider braised fennel **16**

Gnocchi with pancetta, petit pois, parmesan & shallot cream topped with pea shoots & garlic crumb **15**

Longhorn maple-bacon cheese burger w/ ketchup, mustard, lettuce, onion, dill pickle & coleslaw **11**

Chicken Schnitzel with lemon, caper & parsley sauce, buttered mash & purple sprouting broccoli **16**

Keralan cauliflower curry, crispy onion, steamed rice, zaatar flatbread, lime & coriander **15**

Ploughman's board: Wither's Pork pie, Cobble Lane garlic & fennel salami, Vintage Barbers Cheddar, condiments, Peter Cooks Sourdough & butter **13**

Sandwiches **10** all served on ciabatta with Pipers Sea salt crisps AVAILABLE 1PM – 2:45PM

Dave Wither's slow cooked pork shoulder with mustard mayo, shaved apple & fennel

Fish fingers, tartar sauce, Lollo Rosso lettuce & fresh lemon

Chargrilled red pepper, mozzarella & wild rocket *Add Cobble Lane fennel salami 1.5*

Sides

Padron Peppers **4.5**

Roasted potatoes & aioli **4.5**

Purple sprouting broccoli, Romesco sauce & flaked almonds **4.5**

Sweets

Affogato **5.5** *Add shot Disaronno £2.75*

Maple poached pears with salted caramel ice-cream **5.5**

Salted honey tart, shortbread crumb, honeycomb & vanilla ice-cream **7.5**

Warm chocolate pudding, chocolate crumb, coffee Chantilly & fresh blackberries **7.5**

Pear & ginger loaf, dark chocolate & Diplomatico rum sauce with vanilla ice-cream **7.5**

Walnut & butterscotch tart, clotted cream & candied walnut **7.5**

Barber's Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments **9**

Jude's raspberry sorbet **4 for 2 scoops**

Ice Cream: vanilla, chocolate, strawberry or salted caramel **4 for 2 scoops**

Allergen statement - Our kitchen at The Old Wharf Inn is very small and we take every reasonable care in the preparation of your food & drink, however we can't guarantee your product will be 100% trace free of allergens.



Sunday lunch

EXAMPLE MENU – STARTERS, MAINS & DESSERTS VARY WEEKLY

2 courses - £30

3 courses - £35

Starters

Creamy garlic & herb Button mushrooms on grilled sourdough
 Roasted squash, wild rocket & mozzarella panzanella salad
 Spinach & ricotta Agnolotti with burnt sage butter, hazelnuts & shaved Grana Padano
 Chicken liver parfait, red onion marmalade, cornichons, grilled Peter Cooks brioche & whipped butter
 Steamed Scottish mussels in a cream white wine & garlic sauce with grilled sourdough

Mains

Dave Withers topside beef with Yorkshire pudding, watercress & horseradish sauce
 Martin Meats pork belly with apple sauce, apricot, sage, hazelnut & bacon stuffing
 Old Wharf Beetroot Wellington served with Yorkshire pudding
 Roasted Cotswold chicken Supreme with apricot, sage, hazelnut & bacon stuffing

Sides

Roasted butternut squash with Feta & fresh herbs 4.5

Roast dinners are served with Parsnip puree, honey glazed carrot, Duck fat roasted potatoes or vegetarian roasties, green beans, broccoli, Savoy cabbage & cauliflower cheese

Desserts

Affogato (*Add shot Dissarano £2.75*)
 Maple & cinnamon poached pears with salted caramel ice-cream
 Salted honey tart with vanilla ice-cream & honeycomb
 Dark chocolate & rye tart, berry compote & Chantilly cream
 Apple & cranberry crumble with vanilla ice-cream & shortbread crumb
 Pear & ginger loaf with rum & dark chocolate pouring sauce
 Fig & orange frangipane tart with crème fraiche & fresh figs
 Barbers Vintage Cheddar, Cambozola & Somerset Brie cheese plate with quince paste, grapes & crackers
 Jude's ice cream – Vanilla, chocolate, strawberry or salted caramel (*2 scoops*)

Fizz

Prosecco Lunetta Brut Italy NV	4.95	26
Prosecco Lunetta Brut Rose Italy NV		26
Harrow & Hope, Brut Reserve, English sparkling		55

Champagne

Rive Gauche Brut, Gamet NV	65
Pol Roger Brut Reserve	75

White

Luzada Albarino Rias Baixas 2021	27
Vinho Verde Chin Chin Quinta do Ermizio 2021	29
Chablis Domaine Fournillon 2018	35
Sancerre Domaine Paul Cherrier 2020	45

Red

Buisson Redon, Bordeaux 2020	28
Maetierra Dominum, Palacio Camino Real Crianza, Rioja 2020	30
Chiusa Grande, Terre Casali, Montepulciano d'Abruzzo 2020	35
Jeune Musar, Lebanon 2020 *	35
Monviert, Martagona Merlot, Friuli Colli Orientali 2019	38

Rose

Jean Leon Pinot Noir Penedes Spain 2019

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