



## 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**

Salted Valencia almonds **4**

Marinated cocktail mix olives **4**

Chilli rice crackers **3**

### Small plates

Beef mince on dripping toast with horseradish sauce **9**

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 **10**

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 **15.5**

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 **17**

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**

Cream of Cauliflower & saffron soup with garlic sourdough crumb  
 Beef mince on dripping toast with crème fraiche horseradish  
 Grilled asparagus, Gribiche sauce, shaved parmesan, garlic crumb & pea shoots  
 Trio of baby roasted beetroots, pomelo, bitter leaf & Pecorino salad  
 Spinach & ricotta ravioli, brown butter, crispy sage, shaved Parmesan & roasted hazelnuts  
 Pan fried tiger prawns in a garlic, chilli & herb butter on grilled Peter Cook's sourdough with fresh lemon & coriander  
 Creamy garlic & herb Button mushrooms on grilled Peter Cook's sourdough  
 Chicken liver parfait, granola crumb, blackberry, grilled Peter Cook's brioche & whipped butter

**Mains**

Dave Wither's topside beef with Yorkshire pudding, watercress & horseradish sauce  
 Roasted Dave Wither's shoulder of lamb with mint sauce, asparagus spears & pea shoots **£2 supplement**  
 Old Wharf Beetroot Wellington served with Yorkshire pudding  
 Roasted Cotswold chicken Supreme with apricot, sage, hazelnut & bacon stuffing  
 Steamed Scottish mussels in a cream, white wine & garlic sauce with grilled sourdough

*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 Disaronno* £2.75  
 Walnut tart with clotted cream  
 Maple & cinnamon poached pear with salted caramel ice-cream  
 Hot Cross Bun bread & butter pudding with Madagascan vanilla custard  
 Chocolate & orange mini egg brownie, cornflake cluster & vanilla ice cream  
 Clementine cake, Chantilly, shortbread crumb, poached orange segments & candied walnut  
 Salted honey tart, shortbread crumb, vanilla ice cream & honeycomb  
 Barbers Vintage Cheddar, Stilton & 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	30
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