



Summer Menu

House Negroni - Rosso Vermouth, Campari, Broker's London Dry Gin 7.5

Nibbles

Gilda – Guindilla pepper, Cantabrian anchovy & Manzanilla olive 2.5 each
Wither's pork pie, scotch egg or sausage roll served with house condiments 3.85 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 mix olives 4
Chilli rice crackers 3

Small plates

Beef mince on dripping toast with horseradish sauce 9
Whipped ricotta, roasted chilli & garlic portobello mushrooms on grilled sourdough 8.5
Beetroot carpaccio, shaved pecorino, candied walnuts, grapefruit & curled endive 8.5
Smoked mackerel pate, dill & cucumber pickle with grilled sourdough 8.5
Farmhouse turkey & ham pie, piccalilli, Dijon mustard & cornichons 6.5
Spinach & ricotta ravioli, brown 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
Chicken liver parfait, granola crumb, blackberry & grilled Peter Cooks brioche 9.5

Mains

Dave Wither's lamb & mint pie with creamy mash, mushy peas & gravy 16.5
Roasted Sea Trout, creamy leeks & butterbeans with lemon & garlic sourdough crumb 17
Grilled miso Hispi cabbage, mixed grains, tahini hummus & fresh herbs topped with a chilli & sesame oil 15
Mushroom risotto with sautéed woodland mix, roasted pine nuts, white truffle oil & shaved Grana Padano 16
Packington pork chop, creamy mash, roasted plum & tarragon sauce with rainbow chard 17
Gnocchi with fresh pesto, courgettes, peas & baby spinach topped with basil & garlic sourdough crumb 15
Longhorn maple-bacon cheese burger w/ ketchup, mustard, lettuce, onion, dill pickle & coleslaw 11
Chicken Supreme, roasted new potatoes, Romesco sauce, buttered kale & flaked almonds 16
Fish finger sandwich on grilled ciabatta with Tartar sauce, Lollo Rosso lettuce, Piper's crisps & fresh lemon 10
Ploughman's board: Wither's Pork pie, Cobble Lane garlic & fennel salami, Vintage Barbers Cheddar, condiments, Peter Cooks Sourdough & butter 13

Flatbreads 11

Grilled pear, Gorgonzola & walnut with dressed curled endive & wild rocket
Jerk chicken, herb yoghurt, sweet bell peppers, coriander & lime
Local heritage tomatoes, buffalo mozzarella, fresh basil, capers, shallots & balsamic dressing

Sides

Chorizo crumble Mac & Cheese 5.5
Padron Peppers 4.5
Roasted potatoes & aioli 4.5
Green salad – Lollo rosso, peas, mint, cucumber & radish 4.5

Sweets & cheese

Maple & vanilla roasted peach, spiced shortbread crumb & vanilla ice cream 5.5
Treacle tart served with clotted cream & candied orange segments 7.5
Baked Vanilla cheesecake with honey & thyme apricot compote 8
Dark chocolate mousse, Chantilly, cherry compote & cocoa nib brittle 7.5
Eton Mess, Crème Patissiere, meringue, Chantilly & gooseberry compote 7.5
Barber's Vintage Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments 9

Ice cream & sorbet

Affogato 5.5 Add shot Disaronno £2.75
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 and Desserts vary weekly

2 courses - £30

3 courses - £35

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
 Beef mince on dripping toast with crème fraiche horseradish
 Spinach & ricotta ravioli, brown butter, crispy sage, shaved Parmesan & roasted hazelnuts
 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
 Old Wharf Beetroot Wellington served with Yorkshire pudding
 Roasted corn fed chicken supreme with sausage, sage & onion stuffing

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
 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*)

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Fizz

Prosecco Lunetta Brut Italy NV	4.95	26
Prosecco Lunetta Brut Rose Italy NV		26
Cava Brut Ricart Penedes Spain		35
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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