



Autumn Menu

House Negroni - Rosso Vermouth, Campari, Broker's London Dry Gin **8**

Nibbles

Wither's pork pie, scotch egg or sausage roll served with house condiments **3.9 each**
Peter Cooks Malvern sourdough & whipped salted butter **4.5**
Salted Valencia almonds **4**
Mediterranean mix olives **4.5**
Chilli rice crackers **3**

Small plates

Pan fried Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon & coriander **10**
Chicken liver parfait, granola crumb, blackberry & grilled Peter Cooks brioche **9.5**
Whipped Tahini hummus, fresh herbs, chilli & sesame oil w/ grilled flatbread **6**
Slow cooked beef brisket with creamy parmesan polenta & rosemary salsa verde **11**
Crown prince squash, mozzarella, charred red onion, Zaatar, wild rocket & roasted pumpkin seeds **9.5**
Smoked mackerel pate, dill & cucumber pickle with grilled sourdough **8.5**
Cobble Lane charcuterie plate, cornichons, grilled sourdough & whipped butter **12**
Spinach & ricotta ravioli, brown sage butter, shaved Grana Padano & roasted hazelnut **9.5**

Mains

Dave Wither's steak & ale pie with creamy horseradish mash, honey glazed heritage carrot & gravy **16.5**
Cod fillet with slow roasted tomato, white bean & Sobrassada sauce, pickled fennel & toasted brioche pangrattato **18**
Grilled miso Hispi cabbage, mixed grains, tahini hummus & fresh herbs topped with a chilli & sesame oil **15.5**
Mushroom risotto with sautéed woodland mix, roasted pine nuts, white truffle oil & shaved Grana Padano **16**
Duck breast with roasted & puree of candied beetroot, potato pave, buttered Cavolo Nero & red wine-hoisin sauce **19**
Gnocchi with braised squash, pumpkin puree, crispy sage, whipped ricotta & roasted pumpkin seeds **15**
Longhorn maple-bacon cheese burger w/ ketchup, mustard, lettuce, onion, dill pickle & coleslaw **12**
Chicken thighs, white pudding & Prosciutto, buttery mash with wild mushroom & shallot sauce & Tuscan kale **17**

Sides

Roasted potatoes & aioli **4.5**
Red pepper & chorizo Mac & Cheese **6**
Corn on the cob, chill & herb butter with shaved parmesan **4.5**
Grilled Tender stem broccoli, romesco sauce & flaked almond **5**
Roasted Worcestershire Padron Peppers with smoked Maldon Sea salt & Valencia almonds **5.5**

Lunch only / 1.00 – 2.45pm

Grilled pear, Gorgonzola & walnut flatbread with dressed curled endive & wild rocket **11**
Jerk chicken flatbread, herb yoghurt, sweet bell peppers, coriander & lime **11.5**
Fish finger sandwich on grilled ciabatta with Tartar sauce, Lollo Rosso lettuce, Piper's crisps & fresh lemon **11**
Ploughman's board: Wither's Pork pie, Cobble Lane garlic & fennel salami, Vintage Barbers Cheddar, condiments, Peter Cooks Sourdough & butter **13**

Sweets

Affogato **6 Add Disaronno £2.80**
Old Wharf Tiramisu **8**
Maple & vanilla poached pear, spiced shortbread crumb & vanilla ice cream **6.5**
Banoffee tart with caramelised rum-soaked banana, Chantilly, roasted peanuts & shaved dark chocolate **8**
Bramley apple crumble with ginger & hazelnut crumb, served with cold vanilla custard **7.5**
Dark chocolate tart with baileys Chantilly & frozen grated orange **7.5**
Autumn fruit pavlova, blackberry, figs & plums with maple infused Chantilly cream **7.5**
Barber's Vintage Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments **9**
Ice Cream: vanilla, chocolate, strawberry or salted caramel **£4.5 for 2 scoops**
Raspberry sorbet **4**

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

Nibbles & sides

- Grilled Worcestershire Padron peppers with Maldon smoked sea salt & Valencia almonds £6
- Cobble Lane charcuterie plate with cornichons & pickled chilli peppers £8
- Turkey & ham farmhouse pie, piccalilli & cornichons £5.5
- Grilled new season Corn on the cob, chilli & herb butter, shaved parmesan £5

Starters

- Creamy white bean, garlic & rosemary soup with brioche bread crumbs
- Tiger prawns in a garlic, chilli & herb butter on grilled Peter Cook's sourdough with fresh lemon & coriander
- Beef mince on dripping toast with horseradish sauce
- Beetroot carpaccio, shaved pecorino, candied walnuts, grapefruit & radicchio salad
- Whipped ricotta, roasted chilli & garlic Portobello mushrooms on grilled sourdough
- Chicken liver parfait with granola crumb, blackberry, grilled Peter Cooks brioche & whipped butter
- Steamed mussels in local cider, leek & bacon sauce with grilled sourdough & fresh lemon

Mains

- Dave Wither's topside beef with Yorkshire pudding, watercress & horseradish sauce
- Roasted Dave Wither's pork belly with sausage, sage, onion & apricot stuffing
- Old Wharf Beetroot Wellington served with Yorkshire pudding
- Martin's Meats roasted Cotswold chicken Supreme with sausage, sage, onion & apricot stuffing
- Whole baked Sea bass with caper, garlic & herb butter, Cornish potatoes & dressed oakleaf lettuce salad

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 £2.80*
- Old Wharf Tiramisu
- Banoffee tart with caramelised rum-soaked banana, Chantilly & shaved dark chocolate
- Treacle tart with clotted cream and fresh orange
- Autumnal spiced Bramley Apple pie with vanilla ice cream
- Baked vanilla cheesecake, biscuit crumb & apricot compote
- Dark chocolate mousse, Chantilly, cherry compote & cocoa nib brittle
- Maple roasted peaches with spiced ginger crumb & salted caramel ice cream
- Barber's Vintage Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments
- Jude's ice cream – Vanilla, chocolate, strawberry or salted caramel (*2 scoops*)

Wines

Fizz

- | | | |
|-------------------------------------|------|----|
| Prosecco Lunetta Brut Italy NV | 5.10 | 26 |
| Prosecco Lunetta Brut Rose Italy NV | | 26 |

Champagne

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

White

- | | | |
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| 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 |
| Maetiera 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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The Old Wharf Inn

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