



THE OLD WHARF INN

Winter 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**
- Cobble Lane charcuterie – Fennel & garlic salami with cornichons **7**
- Peter Cooks Malvern sourdough & whipped salted butter **4.5**
- Salted Valencia almonds **4**
- Mediterranean mix olives **4.5**
- Chilli rice crackers **3**

Small plates

- Vintage Barbers Welsh Rarebit with Worcestershire sauce & cornichons **7.5**
- Pan fried Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon & coriander **11**
- Ham hock, parsley & pea terrine served with English mustard, pickle & grilled sourdough **10**
- Slow cooked beef brisket with creamy parmesan polenta, sourdough crumb & rosemary salsa verde **12**
- Dressed crab on toast with citrus mayonnaise, dill pickled cucumber & watercress **13**
- Baked Camembert with honey & thyme, red onion marmalade, pickles & grilled Ciabatta **13**
- Spinach & ricotta Ravioli, brown sage butter, shaved Grana Padano & roasted hazelnut **9.5**

Mains

- Dave Wither's braised beef cheeks with horseradish mash, honey glazed heritage carrot & carrot crisps **17.5**
- Cod fillet with slow roasted tomato, white bean & Chorizo sauce, pickled fennel & toasted Brioche Pangrattato **18**
- Devonshire turkey & ham hock pie with creamy mash, grilled tender stem broccoli & turkey gravy **16.5**
- Beetroot, parsnip & Pearl barley Bourguignon served with crushed new potatoes, crispy shallots & Cavolo Nero **16.5**
- Roasted Gressingham duck breast with port & cherry sauce, braised Bok Choy & crispy potato Pave **19**
- Longhorn maple-bacon cheese burger w/ ketchup, mustard, lettuce, onion, pigs in blankets & coleslaw **12**
- Mushroom Risotto with sautéed woodland mix, roasted pine nuts, white truffle oil & shaved Grana Padano **16**

Sides

- Roasted potatoes & aioli **4.5**
- Pigs in blankets with honey & wholegrain mustard **4.5**
- Sprouts with roasted chestnuts & smoked streaky bacon **6**
- 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

- Turkey breast sandwich on grilled Ciabatta with cranberry sauce, sage & onion stuffing served with pigs in blankets **12**
- Fish finger sandwich on grilled Ciabatta with Tartar sauce, baby gem 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

- Tiramisu **8**
- Affogato **6 Add Disaronno £2.80**
- In house warm mince pie with clotted cream **6.5**
- Bramley apple & cranberry crumble with oat & hazelnut crumb served with salted caramel ice cream **7.5**
- Ginger loaf with butterscotch sauce & clotted vanilla ice cream **7.5**
- Maple & vanilla poached pear with crunchy peanut brittle & Chantilly cream **7**
- Fig & pistachio frangipane tart served with Crème Fraiche **7.5**
- Lemon & polenta cake, blackberry compote, lemon curd & Chantilly **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.



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Sunday lunch

Example Menu – Starters, Mains and Desserts vary weekly

2 courses - £30

3 courses - £35

Nibbles & sides

Roasted Crown Prince squash, Mozzarella, pumpkin seeds & Zaatar spice **6.5**
 Grilled Padron peppers with Maldon smoked sea salt & Valencia almonds **5.5**
 Roasted miso Hispi cabbage with Romesco sauce, hazelnuts & fresh herbs **6**
 Cobble Lane charcuterie plate with cornichons & pickled chilli peppers **8**

Starters

Pea & mint soup with crispy prosciutto
 Chicken liver parfait with granola crumb, blackberry, grilled brioche & whipped butter
 Smoked mackerel pate, shaved cucumber & dill with grilled sourdough
 Tiger prawns in a garlic, chilli & herb butter on sourdough with fresh lemon & coriander
 Steamed mussels in cream, shallot, garlic & white wine sauce with grilled sourdough & fresh lemon
 Creamy garlic & parsley Button mushrooms on grilled sourdough

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**
 Upside down plum cake with vanilla custard & roasted grenadine plums
 Poached pear, spiced ginger crumb & vanilla ice cream
 Chocolate brownie tart, chocolate crumb, frozen orange & Chantilly
 Salted honey tart with biscuit crumb & vanilla ice cream
 Rice pudding with fig, plum & blackberry compote
 Apple crumble with salted caramel ice cream & hazelnut pastry crumb
 Pavlova, Chantilly, berry compote & fresh mint
 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**)
 Raspberry sorbet

Wines

Fizz

Prosecco Lunetta Brut Italy	5.10	27
Prosecco Lunetta Brut Rose Italy		27
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 2022	27
Muscadet Sevre et Maine Sur Lie Cuvee Prestige Domaine de la Bretonniere 2023	29
Vinho Verde Chin Chin Quinta do Ermizio 2022	29
Chablis Domaine Fournillon 2020	35
Jeanneret, Big Fine Girl Riesling, Clare Valley Australia 2023	35

Red

Buisson Redon, Bordeaux 2020	29
Maetierra Dominum, Palacio Camino Real Crianza, Rioja 2020	30
Cotes du Rhone Villages, Tamardiere Domaine Saint Laurent Rhone 2021	33
Badendorst, Secateurs, Syrah Swartland South Africa 2021	35
Hacienda Los Haroldos, Reserva Malbec, Uco Valley Argentina 2021	42

Rose - Jean Leon Pinot Noir Penedes Spain 2019	30
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