



**THE OLD WHARF INN**

**Winter Menu**

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

**Nibbles**

Dave 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**

Burrata with charred pears, roasted hazelnut, wild rocket & chicory **12**

Vintage Barbers Welsh Rarebit with Worcestershire sauce & cornichons **8**

Pan fried Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon & coriander **11**

Aubrey Allen chicken liver terrine, English mustard, cornichons & grilled sourdough **12**

Slow cooked beef brisket with creamy parmesan polenta, sourdough crumb & rosemary salsa verde **12**

Dressed crab on toast with citrus mayonnaise, dill pickled cucumber, fresh lemon & watercress **14**

Spinach & ricotta Ravioli, brown sage butter, shaved Grana Padano & roasted hazelnut **10**

**Main plates**

Dave Wither's braised beef cheeks with horseradish mash, honey glazed heritage carrot & carrot crisps **18**

Cod fillet with slow roasted tomato, white bean & Chorizo sauce, pickled fennel & toasted Brioche Pangrattato **18**

Chicken, ham hock & leek pie with creamy mash, grilled tender stem broccoli & 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 **19.5**

Aubrey Allen maple-bacon course cut cheese burger w/ ketchup, mustard, Lollo Rosso lettuce, onion, & coleslaw **13**

Mushroom Risotto with sautéed woodland mix, roasted pine nuts, white truffle oil & shaved Grana Padano **16**

**Sides**

Roasted potatoes & aioli **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**

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**

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**

- 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**

- 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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