



THE OLD WHARF INN

Spring Menu

House Negroni - Rosso Vermouth, Campari, Broker's London Dry Gin **8.5**

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 blood orange, roasted hazelnut, wild rocket & chicory **12**
- Butterflied sardines on grilled sourdough with heirloom tomatoes, pickled shallots, capers & watercress **13**
- Creamy wild mushrooms on confit garlic brioche, fresh tarragon & brioche breadcrumb **11**
- Pan fried Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon & coriander **11**
- Aubrey Allen chicken liver terrine, red onion marmalade, cornichons & grilled sourdough **12**
- New season Asparagus, sauce gribiche, panko 7-minute egg, parmesan, pea shoots & fresh lemon **14**
- Braised lamb shoulder, parsnip pure, lamb sauce, salsa verde & bitter leaves **14**
- Roasted rainbow beetroots, whipped ricotta, shaved fennel, orange, fresh herbs & dukkah **10**

Main plates

- Dave Wither's minted lamb pie, crushed peas with fresh mint, creamy mash & gravy **17.5**
- Puy lentil & aubergine stew with hummus, fresh pomegranate, grilled flatbread & coriander **17**
- Roasted Aubrey Allen Corn fed Chicken supreme, creamy mash, sauteed spring greens & chicken gravy **18**
- Cod fillet, braised orzo, crème fraiche, spinach & pea shoots with toasted Brioche Pangrattato **19**
- Pan seared pork tenderloin, braised chickpeas with rainbow chard & roasted red peppers **19**
- Aubrey Allen maple-bacon course cut cheese burger w/ ketchup, mustard, Lollo Rosso lettuce, onion, & coleslaw **13**
- Jerusalem Artichoke risotto, crispy artichoke, white truffle oil, roasted hazelnut & shaved Grana Padano **16**

Sides

- Crushed Ratte potatoes with salsa verde & aioli **4.5**
- Grilled Tender stem broccoli, whipped ricotta & roasted red chilli oil **5.5**
- Grilled hispi cabbage, romesco sauce & flaked almonds

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

- Affogato **6 Add Disaronno £2.80**
- Clementine cake with lemon mascarpone, Chantilly & spiced crumb **7.5**
- Rum-soaked raisin bread & butter pudding with vanilla custard **7.5**
- Chocolate cremeux, cherry compote, Chantilly & almond brittle **7.5**
- Grilled apricots, spiced ginger crumb & vanilla ice cream **6.5**
- Yoghurt panna cotta, poached pear, honeycomb & fresh mint **7.5**
- Cherry & almond bakewell frangipane tart with crème fraiche **7.5**
- Rhubarb & apple cobbler with clotted vanilla ice 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 **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 - £32

3 courses - £37

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

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

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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