



## THE OLD WHARF INN

### Spring

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

**Gin & Tonic** – The Old wharf Gin, Fever-Tree tonic, grapefruit **9**

### Nibbles

Dave Wither's handmade pork pie / Scotch egg served with house condiments **4 each**

Wither's Sausage roll with Stoke's ketchup **3.9**

Aubrey Allen Coppa salami with cornichons, baby silver skins & caper berry's **7**

Peter Cooks sourdough & whipped salted butter **5.5**

Salted Valencia almonds **4**

Mediterranean mix olives **4.5**

Chilli rice crackers **3**

### Small plates

Tiger prawns in a garlic, chilli & herb butter on grilled sourdough w/ fresh lemon & coriander **13**

Roasted rainbow beetroots, whipped ricotta, shaved fennel, orange, fresh herbs & dukkah **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 **11.5**

Aubrey Allen chicken liver terrine, red onion marmalade, cornichons & grilled Peter Cooks sourdough **12**

Burrata, blood orange & chicory spring salad with roasted hazelnut & fresh herbs **12.5**

Overnight braised lamb shoulder, parsnip puree, lamb sauce, salsa verde & bitter leaves **14**

### 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 **18.5**

Cod fillet, garden pea, crème fraiche & spinach orzo with pea shoot tendrils & Brioche Pangrattato **19**

Pan seared Dave Wither's pork tenderloin, queen 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 **5.5**

Roasted tenderstem broccoli, whipped ricotta & roasted red chilli oil **5.5**

Grilled hispi cabbage, romesco sauce & flaked almonds **5.5**

### Lunch - 1.00 - 2.45pm

Fish finger sandwich on grilled Ciabatta with Tartar sauce, lollo rosso lettuce, Piper's crisps & fresh lemon **13**

Ploughman's board: Wither's Pork pie, Aubrey Allen Coppa salami, Vintage Barbers Cheddar, condiments,

Peter Cooks Sourdough & butter **14**

### Sweets

Affogato **6 Add Disaronno £2.80**

Clementine cake with lemon curd mascarpone, Chantilly & spiced crumb **8**

Rum-soaked raisin bread & butter pudding with vanilla custard **7.5**

Chocolate cremeux, cherry compote, chocolate crumb, Chantilly & almond brittle **8**

Yoghurt panna cotta, poached pear, honeycomb & fresh mint **7.5**

Cherry & almond bakewell frangipane tart with crème fraiche **8**

Rhubarb & apple cobbler with clotted vanilla ice cream **7.5**

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Barber's Vintage Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments **9**

Ice Cream: vanilla, chocolate, strawberry, salted caramel or raspberry sorbet **5 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.*

*The Old Wharf Inn*

*78-80 High Street, Dy8 4ly, 01384 378 798, Oldwharfinn.co.uk*



## Sunday Lunch

**Example Menu – Starters, Mains and Desserts vary weekly**

**2 courses - £32**

**3 courses - £37**

### Starters

Steamed mussels in smoked bacon, leek & cider sauce served with grilled ciabatta  
 Aubrey Allen poultry liver terrine, red onion marmalade, cornichons & grilled Peter Cooks Sourdough  
 Creamy wild mushrooms over confit garlic toast with fresh herbs & brioche crumb  
 Burrata with heritage tomato, wild rocket, roasted walnut, chicory & balsamic glaze  
 Tiger prawns in a garlic, chilli & herb butter on sourdough with fresh lemon & coriander  
 Roasted beetroots, whipped ricotta, shaved fennel, orange, fresh herbs & dukkah  
 Sardines on grilled sourdough with heirloom tomatoes, pickled shallots, capers & watercress

### Mains

Aubrey Allen topside beef with Yorkshire pudding & horseradish sauce  
 Dave Wither's belly pork with Cumberland sausage, sage, onion & apricot stuffing  
 Aubrey Allen Cotswold chicken supreme with Cumberland sausage, sage, onion & apricot stuffing  
 Beetroot Wellington served with Yorkshire pudding  
 Whole baked seabass with lemon & caper butter with roasted new potatoes & Hispi cabbage

*All of our 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

Raspberry sorbet  
 Affogato *Add shot Disaronno £2.80*  
 Cherry & almond bakewell frangipane tart with orange mascarpone & cherry compote  
 Grilled nectarines with spiced crumb & vanilla ice cream  
 Rhubarb & apple cobbler with hazelnut nut crumb & salted caramel ice cream  
 Vanilla baked cheesecake, lemon curd & poached rhubarb  
 Yoghurt panna cotta, poached pear, honeycomb & fresh mint  
 Meringues with macerated strawberry, whipped vanilla cream & fresh mint  
 Twice baked chocolate cake, chocolate crumb, vanilla ice cream & berry compote  
 Barber's Vintage Cheddar, Cornish Brie & Stilton cheese plate, Quince paste, grapes & condiments  
 Jude's ice cream – Vanilla, chocolate or strawberry (*2 scoops*)

### Wines

#### Fizz

Prosecco Lunetta Brut Italy	5.25	29
Prosecco Lunetta Brut Rose Italy		29
Cava Brut Ricart Penedes Spain		35
Harrow & Hope, Brut Reserve, English sparkling		65

#### Champagne

Rive Gauche Brut, Gamet NV		70
Pol Roger Brut Reserve		85

#### White

Muscadet Sevre et Maine Sur Lie Cuvee Prestige Domaine de la Bretonniere 2023		29
Vinho Verde Chin Chin Quinta do Ermizio 2022		30
Chablis Domaine Fournillon 2020		36
Jeanneret, Big Fine Girl Riesling, Clare Valley Australia 2023		39

#### Red

Buisson Redon, Bordeaux 2020		29
Maetiera Dominum, Palacio Camino Real Crianza, Rioja 2020		31
Cotes du Rhone Villages, Tamardiere Domaine Saint Laurent Rhone 2021		34
Hacienda Los Haroldos, Reserva Malbec, Uco Valley Argentina 2021		43

Rose - Jean Leon Pinot Noir Penedes Spain 2019		33
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