



## Summer Menu

**Negroni** - Rosso Vermouth, Campari, Broker's London Dry Gin **8.7**

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

## Snacks

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

Dave Wither's Sausage roll, ketchup **3.9**

Aubrey Allen Coppa salami, cornichons & baby pickled onions **6.5**

Maple cured Hot dog, brioche roll, mustard, ketchup, crispy shallots & pickles **7**

Peter Cooks sourdough, whipped salted butter **5**

Salted Valencia almonds **4**

Mediterranean garlic & basil olives **4.5**

Chilli rice crackers **3**

## To start

Burrata, grilled fennel, roasted hazelnut, chicory & orange salad **13**

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

Piri-Piri chicken, charred corn salsa & pickled guindillas peppers **13**

Hot smoked salmon & jersey royal potato salad with dill, cucumber & wholegrain mustard dressing **13**

Roasted heritage carrots, whipped ricotta, carrot top pesto, dukkah spice, fresh herbs & carrot crisps **11**

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

Moroccan lamb koftas, grilled Zaatar flatbread, herb yoghurt, pomegranate, lime & coriander **13**

## Main plates

Roasted sea trout with creamy leeks & butterbeans with samphire & Pangrattato **18.5**

Aubrey Allen bacon cheese burger w/ ketchup, mustard, lollo rosso lettuce, onion & coleslaw **13.5**

Chicken supreme Caesar salad, baby gem, lemon mayo, sourdough croutons, anchovy & soft-boiled egg **16**

Maple bacon cutlet, free range fried egg, grilled pineapple & potato pave **18.5**

Pea & mint risotto, seared scallops, crispy prosciutto ham & pea shoot tendrils **19**

Chermoula aubergine, bulgar pilaf, red onion & sumac salad with tahini yoghurt & zaatar flatbread **17**

Smoky Cajun Pork fillet, roasted red pepper, green olive braised chickpeas, dill & fennel salad **18.5**

## Sides

Crushed ratte potatoes, salsa verde & aioli **5.5**

Padron peppers & Valencia almonds **7**

Purple sprouting broccoli, whipped ricotta & roasted red chilli oil **5.5**

Grilled leeks, romesco sauce & flaked almonds **5.5**

## Sweets

Affogato **6** Add shot Disaronno **3**

Maple roasted peaches, spiced ginger crumb & vanilla ice cream **6**

Lemon Basque cheesecake, raspberry sorbet **8**

Dark chocolate & almond cake, blackberry mascarpone & chocolate crumb **8**

Caramelised brown sugar custard tart, whipped Chantilly cream **8.5**

Two Drifts Rum & pineapple upside down cake, glaze cherry & vanilla custard **8**

Madeira & strawberry layered trifle **8**

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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**

## See blackboard for specials

Lunch only – Fish finger sandwich **13** / Ploughman's board **14**

*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 - £32

3 courses - £37

### 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 £3.00*  
 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	5.25	29
Prosecco Lunetta Brut Rose Italy NV		29

#### Champagne

Rive Gauche Brut, Gamet NV		
Pol Roger Brut Reserve		85

#### White

Araldica, Valle Vento, Gavi Italy 2023*		29
Muscadet Sevre et Maine Sur Lie Cuvee Prestige Domaine de la Bretonniere 2023		29
Vinho Verde Chin Chin Quinta do Ermizio 2022		30
Jeanneret, Big Fine Girl Riesling, Clare Valley Australia 2023		36
Chablis Domaine Fournillon 2020		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
Badenhorst, Secateurs, Syrah Swartland South Africa 2021		36
Hacienda Los Haroldos, Reserva Malbec, Uco Valley Argentina 2021		43

Rose - Jean Leon Pinot Noir Penedes Spain 2019		33
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