



### 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 Withers handmade pork pie or Scotch egg with house condiments **4 each**

Dave Withers Sausage roll, ketchup **3.9**

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

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

Salted Valencia almonds **4**

Mediterranean garlic & basil olives **4.5**

Chilli rice crackers **3**

### To start

Burrata with grilled fennel, roasted hazelnuts, chicory & orange **13**

Garlic & chilli tiger prawns, herb butter, grilled sourdough, lemon & coriander **13**

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

Roasted heritage carrots, whipped ricotta, toasted dukkah, carrot top pesto & crispy carrot shards **11**

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

Moroccan-spiced lamb koftas, Za'atar flatbread, herb yoghurt, pomegranate seeds, fresh lime & coriander **13**

### Main plates

Maple bacon cutlet, fried Burford egg, grilled pineapple, sticky date & tamarind sauce, potato pave **18.5**

Seared scallops, fresh pea & mint risotto, prosciutto crisp, shaved grana Padano & pea shoots **19**

Paccheri, basil & pine nut pesto, whipped ricotta, sun-dried tomatoes, golden pangrattato & fresh basil **17**

Aubrey Allen bacon cheeseburger, lollo rosso lettuce, onion, pickle, ketchup & mustard with house coleslaw **13.5**

Oven roasted sea trout with creamy leeks, butterbeans, coastal samphire & herbed pangrattato **18.5**

Caesar salad with chicken supreme, baby gem, lemon mayo, sourdough croutons, anchovies & soft-boiled egg **16**

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

### Sides

Ratte potatoes, salsa verde & aioli **5.5**

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**

Twice baked dark chocolate cake, blackberry compote, Chantilly & chocolate crumb **8**

Caramelised brown sugar custard tart with Chantilly **8.5**

Vanilla & yoghurt panna cotta, fresh cherry compote & spiced ginger crumb **8**

Madeira & strawberry layered trifle **8**

-

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
--	--	----

*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.*