



https://menulist.menu
Over, Tewkesbury, United Kingdom
(+44)01452332900,(+44)1452332900 - http://www.thewharfhouse.co.uk/









The restaurant from Tewkesbury offers 255 different <u>meals and drinks on the card</u> at an average price of £22. What <u>User</u> likes about Wharf House:

had a nice 2 nights, we had booked about a booking website as we did not realize that the bar and restaurant are closed on a Monday and Tuesday. Nevertheless we had a nice time and had a nice breakfast before we went on Wednesday morning. good back for another break to taste the best and restaurant <u>read more</u>. When the weather is pleasant you can also be served outside. What <u>User</u> doesn't like about Wharf House:

Food was very good but portions very small was more like sitting in a cafe than a cosy restaurant only 4 people in total on a Saturday night not supricing with the pricing for the portion sizes <u>read more</u>. The Wharf House from Tewkesbury presents courses that are typical for the entire continent of Europe, For a snack, you can also have the yummy **sandwiches**, healthy salads and other snacks. Not to be overlooked is also the large selection of coffee and tea specialties in this locale, Inthemorning a **versatile brunch** is offered here.



Gin **Bagels ANTI PASTI PLYMOUTH GIN Whiskey** Soups SOUP OF THE DAY **COINTREAU** £6 Bevande Pasta **BUTTERNUT SQUASH RISOTTO FENTIMANS TONIC WATER** £2 Sandwiches Water **CORNISH BRIE SODA** £2 **Gourmet Burgers** Champagne SPICY BUTTERNUT SQUASH £10 **LAURENT PERRIER ROSE 12** £75 Hot drinks **Ouesadillas SMOKED DUCK TEA** Tapas Sorbet **HONEY GLAZED CARROTS** THE WHARF HOUSE SORBET Pastry, Sweets & Truffel Tea **SCONE CAMOMILE** £4 **Paninis** Breakfast Menu **ENGLISH BREAKFAST BRIE, BACON CRANBERRY** Pizza - Small á 22cm Chocolate Cake CHOCOLATE COCONUT **MALIBU**

SAILOR JERRY

Rum

Alcoholic Beverages

AMARETTO



Nibbles

SANDWICH SELECTION

Bottles

PERONI (5.1

Sea

PAN SEARED SCALLOPS

Shared Plates

VEGETARIAN BOARD

Flatbreads

MEDITERRANEAN VEGETABLE PESTO

Cognac

COURVOISIER VSOP

Fillings_MODS

SLOW COOKED PULLED BEEF £14

Bar Snacks

MIXED MARINATED OLIVES

Breakfast Beverages

STILL MINERAL WATER

Ready to Drink Alcohol

PIMM'S AND LEMONADE

British Cheese Selection

CORNISH YARG

WHISK(E)Y

FAMOUS GROUSE

Boards

FISH BOARD

Mineral Water

SPARKLING

Plant Based

HERITAGE CARROTS

After Dinner

COFFEE PETIT FOURS

Adventurous Alternatives

CAJUN SPICED CHICKEN

Aguardente

NIEPOORT

Coffee and Hot Drinks

EXTRA SHOT OF ESPRESSO

CF Bar Snacks

SKIN ON WEDGES

Whisky Flights

SINGLE MALT

Blended Whiskeys

FAMOUS GROUSE (25ML)

£5

£4

£13

£0



Cornbread Sandwiches

THE WHARF HOUSE CURED SALMON CREAM CHEESE

Hot Drinks - Tea

EARLY GREY

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE

Light Stuff

FRESH FRUIT SALAD

House Brand Package

BOMBAY GIN

Black/Oolong

LADY GREY

Bubble Coffee

CHOCOLATE COFFEE £8

Light Bites from our A la carte

SELECTION OF ARTISAN BREADS £3

Sunday-Brunch \$15 Per Person

ASSORTED BREADS

Sherry (70ml)

TIO PEPE

Dj's Homemade Desserts

TEA CAKES £3

Dishes are prepared with

PEPPERMINT

These types of dishes are being served

STEAK

Mains

PHEASANT WELLINGTON £24

FILLET

Main Course

PAN FRIED FILLET OF COD

TROPICANA £3

Vegan

STUFFED BABY PEPPERS

BEEF STEAK MUSHROOM

Beverages

COFFEE OR TEA £4

FRUIT TEAS

Rose

LA FAGE COTES DE ROSALINE 12.5 £22



CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ, FRANCE 13

Afternoon Tea

WARM SPICED APPLE CAKE
TWO FLAVOUR SCONES

Ports

CROFT

HARVEYS BRISTOL CREAM

Ciabatta Panini's

HAM STILTON

AVOCADO, SUNDRIED TOMATO SMOKED CHEDDAR

Appetizers

THE WHARF HOUSE MARINATED OLIVES

BREAD OLIVES COMBINED £5

MARINATED OLIVES

Vegetarian

TEXTURES OF RHUBARB
SAGE BUTTERNUT SQUASH TORTOLINI
MIXED GRAINS CHARRED
CAULIFLOWER

Hot Beverages

SAGAFREDO COFFEE
LIQUOR COFFEE PETIT FOURS
SAGAFREDO HOT CHOCOLATE £4

The Wharf House Cheese Selection

MRS APPLEBY'S RED CHESHIRE
COLSTON BASSETT BLUE STILTON
CERNEY ASH GOAT

Other Add Ons

RASPBERRY AND AMARETTO CHOCOLATE CAKE WITH CLOTTED CREAM

A DARK CHOCOLATE ESPRESSO CUP WITH A HINT OF ORANGE

LEMON POSSET WITH COCONUT MACAROONS

Non alcoholic drinks

LEMONADE HALF £3

BITTER LEMON £1

WATER

BOTTLED WATER

Alcoholic Drinks

CAMPARI
SOUTHERN COMFORT
PERNOD
ABSOLUTE VODKA

To Start

BLACKCURRANT CURED SALMON	£9
DECONSTRUCTED FIG GOATS CHEESE TARTE TATIN	£8
POTATO WRAPPED LANGOUSTINE	£9
BALSAMIC GLAZED PIGEON BREAST	£8



Coffee	
CAPPUCCINO	
DOUBLE ESPRESSO	£3
COFFEE	
LATTE	£3
COFFEE	

Tasting Menu

THE WHARF HOUSE CANAPÉS
TASTING OF SOUP
ASSIETTE OF MACKEREL
TEXTURES OF BEETROOT
OVER HONEY

Side dishes

PURPLE SPROUTING BROCCOLI, FLAKED ALMONDS
SEASONAL VEGETABLES

SEASONAL MIXED LEAF SALAD

PURPLE SPROUTING BROCCOLI FLAKED ALMONDS

CAULIFLOWER CHEESE

BRUSSELS SPROUTS, SHALLOT, BACON CHILLI

Prosecco & Champagne

THREE CHOIRS – CLASSIC CUVEE, BRUT 12	£34
JEIO ROSE - VENETO ITALY 11.5	£35
BRACHETTO D'ACQUI ROSA REGALE, CASTELLO BANFI, TUSCANY, ITALY 7	£29
POL ROGER – EXTRA CUVÉE DE RÉSERVE 12.5	£59

LA GRANDE ANNEE – BOLLINGER 2004 12	£145
DOM PERIGNON 2003 12.5	£175

Starters

Survers	
CARPACCIO OF BEEF	£10
PAN SEARED SEA BASS	£18
TURKEY WELLINGTON	
TREACLE CURED SEA TROUT	
FIG GOATS CHEESE TARTE TATIN	
PHEASANT CRANBERRY TERRINE	
SMOKED DUCK BREAST	
CARPACCIO OF COURGETTE	

Add Ons

SMOKED SALMON WITH PHILADELPHIA AND CORIANDER

CARPACCIO OF BEEF WITH HOT HORSERADISH IN A CHERRY TOMATOES

PILAU RICE WITH CHICKEN AND TOMATO CHUTNEY

SLICES OF TOMATO COOKED

HEREFORDSHIRE PORK WITH MANGO, RED PEPPER CORIANDER

TASTER OF SPICED PARSNIP SOUP

BABY BRUCHETTA WITH GOATS CHEESE FIG

CHILLI, GINGER CORIANDER FISHCAKES

Liqueurs

~7		
	MALIBU (25ML)	£5
T	DRAMBUIE (25ML)	£5
22.150	COINTREAU (25ML)	£5
TIA MAR	IA (25MI)	£5



AMARETTO (25ML) £5

SOUTHERN COMFORT (25ML) £5

ARCHERS

TIA MARIA

Beer & Lager

LEFFE LARGER (6.6

HENRY WESTONS VINTAGE CIDER (8.2

WYE VALLEY BUTTY BACH (4.5

WYE VALLEY HPA (4

ORGANIC CIDER DUNKERTONS (7

STOWFORD PRESS LOW ALCOHOL (0.5

BECKS NO ALCOHOL BEER

WOODPECKER (3.5

Soft drinks

Car Coto	FROBISHERS FRUIT JUICES	£3
	FENTIMANS TRADITIONAL	£3
BOTTLEGR	EEN PRESSÉ	£3
BENTLEYS	FRUIT JUICES	£3
HENRY		£3
COCA-COL	Α	£3
DIET COKE		£3
FENTIMAN:	S SLIM LINE	£2
SCHWEPPE	ERS	£2

Port & Pudding Wines

NIEPOORT LATE BOTTLED VINTAGE PORT 2008 29

DOWS 2001 QUINTI DO BOMFIM, VINTAGE PORT 20

MUSCAT DE ST JEAN DE MINER VOIS, FRANCE 15

CHÂTEAU LE FAGÉ, MONBAZILLAC 2009, FRANCE 13

THREE CHOIRS LATE HARVEST 'CELLAR DOOR ' 2011, GLOUCESTERSHIRE 10.5

DE TRAFFORD STRAW WINE, STELLENBOSCH 2010, SOUTH AFRICA 10

STANTON KILLEEN MUSCAT, RUTHERGLEN, AUSTRALIA 17.5

MORRIS BLACK LABEL MUSCAT-17.5

DE TRAFFORD BLUEPRINT SHIRAZ-15

Main

COUS COUS WITH APPLES AND SULTANAS

PILAU RICE WITH CHICKEN AND RED ONIONS

MUSHROOMS AND CREAM IN PUFF PASTRY

THE WHARF HOUSE SALAD AND MIXED LEAVES

MOZARELLA TOMATO WITH CORIANDER

PEPPER BOATS

PASTA WITH TOMATO AND HERB DRESSING

LEMON AND CORIANDER HUMMUS WITH VEGETABLE BATONS

FILO PARACHUTES OF GOATS' CHEESE

TASTER OF LEEK, POTATO AND SMOKED BACON SOUP

To Follow

WILD MUSHROOM, LEEK TRUFFLE RISOTTO	£17
PAN FRIED BREAST OF DUCK	£22

FILLET OF HEREFORDSHIRE BEEF £25

BRUN, ALAIN JAUME 14

CHATEAU DE LUGAGNAC 13.5

VALPOLICELLA RIPASSO ITALY 2012 13.5



TEXTURES SQUASH	OF BUTTERNUT	£16	GNARLY HEAD PINOT NOIR – CALIFORNIA 13.5	£28
SINGLE MA	ALT (25ML)		DINASTIA VIVANCO RIOJA RESERVA	£36
RARE SING	GLE MALT (25ML)	£8	14	
BAS AEMA (25ML)	GNAC TARIQUET V.S.O.P	£6	CHARLES SMITH BOOM BOOM SYRAH, USA 13.5	£35
	HAMPAGNE COGNAC IE V.S.O.P. (25ML)	£8	JOURNEYS END THE PASTORS BLEND, STELLENBOSCH SOUTH AFRICA 13.5	£36
COURVOIS	SIER VSOP (25ML)	£6	CHATEAU COUCHEROY, 2008 12.5	£39
RARE SING	GLE MALT		FRATELLI BARBA VIGNAFRANCA,	£36
BAS AEMA	GNAC TARIQUET V.S.O.P		MONTEPULCIANO D'ABRUZZO -13.5	£30
GRAND CH DELAMAIN	HAMPAGNE COGNAC IE V.S.O.P.		BATTLE OF BOSWORTH PURITAN SHIRAZ, MCLAREN VALE 14.5	£38
Cririta			DE TRAFFORD, BLUEPRINT SYRAH, STELLENBOSCH, 2011 15.5	£49
Spirits	JACK DANIELS (25ML)	£5	PAOLO CONTERNO BAROLO 2010 ITALY 14.5	£49
	GORDON'S GIN		ENVOY OUTPOST PINOT NOIR 2011	£54
	SMIRNOFF		13.5	£34
BACARDI			MORGAN COTES DU CROW'S SYRAH GRENACHE SANTA LUCIA	£60
JACK DAN	IELS		HIGHLANDS, USA, 2009 13.5	
BRECON G	GIN			
MARTINI			Dessert	
TAYLORS V	VINTAGE PORT 2012		SORBET	
DOW'S MA	STER BLEND		CHOCOLATE DELICE	
AKASHI-TA	AI HONJOZO GENSHU SAK	E	CAKE OF THE DAY	£3
AKASHI-TA	AI SHIRAUME GINJO SAKE		LOCAL PEAR CHESTNUT	£7
JUGS OF F	PIMMS LEMONADE		HEDGEROW	£9
HENDRICKS GIN			OVER BASIN HONEY	£9
			PUMPKIN TEXTURES OF CARAMEL	£9
Red Wi	nes		ASSIETTE À DESSERT	£13
COTES DU	RHONE ROUGE HAUT DE		PISTACHIO CAKE	

TRADITIONAL CRÈME BRÛLÉE

WALNUT CRUMBLE

APPLE, ORANGE SULTANA WITH

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		11	12 11

CAPPUCCINO MOUSSE TOPPED WITH VANILLA CREAM	Н	CUATRO RAYAS VERDEJO VINEDOS CENTENARIOS, RUEDA, SPAIN 12.5	£26
ASSIETTE OF OVER BASIN APPLE		JOHNSON VINEYARD 2014,	0.4-
GINGERBREAD AND PEAR		SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 14	£45
TREACLE, CHESTNUT CHOCOLATE		CHARLES SMITH KUNG FU GIRL,	£35
THE WHARF HOUSE CHEESE		RIESLING -12	<i>L</i> 33
SELECTION CLEMENTINE AND CHOCOLATE		CASTELLO BANFI PINOT GRIGIO SAN ANGELO, ITALY 12.5	£30
		MENTOU SALON DOMAINE HENRY PELLE 13	£33
White Wines		PRINZ VON HESSEN H RIESLING	004
LA MAISON BELENGER, COTES DE GASCOGNE 11	£22	11.5	£34
		GARZON VIOGNIER 13	£35
SPY VALLEY MARLBOROUGH, SAUVIGNON BLANC 13.5	£30	ENVOY 2009 MARLBOROUGH CHARDONAY, NEW ZEALAND 13	£45
LITTLE EDEN MOSCATO, AUSTRALIA 5.5	£20	POUILLY FUISSE LA CROIX DOMAINE ROBERT DENOGENT 13.5	£45
LA COTE FLAMENC PICPOUL DE			
PINET ELS PYRENEUS, FRANCE 12.5	£25	TRUCHARD CHARDONAY NAPA VALLEY USA 2014 14.1	£59
LAURENZ V. FRIENDLY GRUNER VELTLINER 12.5	£25	MEURSAULT LES GRANDS CHARRONS 2013 VINCENT LATOUR 13	£69
CHÂTEAU BONNET RESERVE BLANC, ENTRE DEUX MERS, BORDEAUX 12	£28		



Wharf House

Over, Tewkesbury, United Kingdom

Opening Hours: Monday 09:00-16:00 Sunday 09:00-16:00 Tuesday 09:00-20:45 Wednesday 09:00-20:45 Thursday 09:00-20:45

Friday 09:00-20:45 Saturday 09:00-20:45



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