



The Cherwell Boathouse

Summer Menu

S t a r t e r s

Gazpacho £6.75

Octopus Carpaccio, Chilli, cucumber, orange £6.75

Heritage tomato salad, Mozzarella, rocket pesto £6.75

Seared Tuna Loin, soy marinated mango, avocado, salted peanut, lime coriander £12.75

Chicken & Ham Hock Terrine, peach chutney, croutons £6.75

Hen Egg & Duck Ham, radish, pickled shallot, sorrel emulsion £11.75

M a i n s

Cotswold Chicken Breast, crushed potato, pea fricassée, onion jam £18.25

Braised Lamb Breast, Anchovy beignets, runner beans, tomato jus £21.75

Black Angus 8oz Sirloin Steak, hasselback potatoes, braised onion, confit garlic purée, cherry tomatoes £24.50

Cornish Turbot, samphire, lemon confit potatoes, caramelised baby gem, toasted almond & capers butter £24.50

Steamed Hake, ras el hanout, fennel, courgette, chorizo sauce vierge £18.25

Breaded Halloumi, sweet corn fritter, coriander, avocado emulsion £18.25

Baked Aubergine, quinoa, chickpea, chilli, basil emulsion £17.25

D e s s e r t s

Glazed Lemon Tart, Rectory Farm raspberry £6.75

Hazelnut Parfait, cherry, chocolate mousse £6.75

Coconut & Passionfruit Pannacotta, orange, lime & mint salsa, crystallised pistachio (vegan), £6.75

Rice Pudding Arancini, chocolate tuile, Rectory Farm strawberries £7.50

Peach & Almond Cake, tonka bean ice cream £7.50

Petit Fours: cognac truffle, almond financier, fruit pastille £2.50

C h e e s e s

Rollright, *cow, soft* £4.50

Lincolnshire Poacher, *cow, hard* £4.50

Blue Harrogate, *cow, creamy* £4.00

Oxford Isis, *cow, soft* £4.00

Rosary Ash, *goats, soft* £4.00

Sharing Board (*all 5 cheeses*) £21.00

Trio of Dessert Wines: 3 x 35ml glasses (*Muscat de Baumes de Venise, 10Yo. Tawny, L.B.V. 2014 Port*) £8.50

We keep a written record of the most common 14 allergen used which can be provided upon request.

Fish dishes may contain bones. All our fish is sustainably sourced, and MSC certified. Game dishes may contain shot.

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Boathouse Shortlist

Sparkling

	<i>125ml</i>	<i>Bottle</i>
Gusbourne, Brut, Kent, 2015	£ 8.50	£ 47.75
Gusbourne, Rosé, Kent, 2016	£ 9.50	£ 54.25
Pol Roger, Brut Reserve, NV	£ 10.25	£ 58.50

White

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Picpoul de Pinet, Félines Jourdan, 2018	£ 4.00	£ 5.00	£ 19.75
Oxford Dry, Bothy Vineyard, Oxfordshire, 2017	£ 5.00	£ 6.00	£ 23.50
Riesling Black slate, Göttelmann, Nahe, 2017	£ 6.00	£ 7.00	£ 28.00
Menetou Salon, C. & F. Bertier, Sauvignon blanc, 2018	£ 6.50	£ 7.50	£ 29.75
Pinot Blanc Les Jardins, Ostertag, Alsace, 2018	£ 7.25	£ 9.25	£ 34.50
Mâcon La Roche Vineuse, Chardonnay, 2017	£ 8.00	£ 10.00	£ 38.50

Rosé

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Triennes, Cinsault, Provence, 2019	£ 5.25	£ 6.25	£ 25.00

Red

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Mencia, Miliario, Bierzo, Galicia, 2018	£ 4.00	£ 5.00	£ 19.75
Rioja, La Vendimia, Grenache/ Tempranillo, 2017	£ 5.50	£ 6.50	£ 24.75
Vinsobres, Chaume-Arnaud, Grenache/Syrah, 2016	£ 6.00	£ 7.00	£ 27.50
Quinta de la Rosa, Douro, Touriga National, 2017	£ 6.75	£ 7.75	£ 31.00
Pinot Noir, Sonett, Dc Hager, 2015(Chilled)	£ 7.00	£ 8.00	£ 33.50
Chianti Classico, Badia a Coltibuono, Sangiovese,2015	£ 7.25	£ 9.25	£ 36.50
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2013	£ 8.00	£ 10.00	£ 38.50

Beers & Ciders

Budvar Czech, 330ml	£ 4.00	1936, Swiss larger, 330ml	£ 4.00
Old Hooky, 500ml	£ 5.00		
Apple Cider. 330ml	£ 4.00	Pear Cider. 330ml	£ 4.00
Raspberry Cider. 330ml	£ 4.00		

Soft Drinks

Tonic water	£ 2.25	Soda water & Fresh lime	£ 1.75
Ginger Ale	£ 3.25	Elderflower Pressé	£ 3.00
Ginger Beer	£ 3.25	Kombucha, Dry Dragon	£ 4.00
Cranberry juice	£ 2.75	Rose lemonade	£ 3.25

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