



The Cherwell Boathouse

Sunday Lunch Menu

S t a r t e r s

Cauliflower Cheese Soup £6.75

Potato Pancetta Dumplings Brassica broth, cheddar, pickled onion £6.75

(Vegan) Jerusalem Artichoke & Lemon Pannacotta, hazelnuts, port marinated fig, red vein sorrel £6.75

Duck & Mushroom Terrine, grape chutney, crisp bread £9.75

Smoked Mackerel Paté, grilled toast, breakfast radish, caper tapenade £6.75

Hand dived scallops, black pudding croquette, butternut squash, lemon £12.75

S u n d a y R o a s t s

Pork Belly £19.50

Rib of Beef £21.75

Partridge breast £18.25

Cod, butter sauce £21.75

All roast served with roast potatoes (fish with new potatoes),
carrots, wilted greens, cauliflower cheese

O t h e r M a i n s

Silver Mullet, kohlrabi, butter beans, lemon balm, lemon butter sauce £18.25

Root Vegetable Pithivier, Puy lentils, celery, chestnut £19.75

(Vegan) Vegetable Hot Pot, leeks, tomato, cannellini beans, truffle £18.25

D e s s e r t s

Pineapple Tarte Tatin, salted peanut ice cream (please allow 25min) £7.75

Maple & Pecan Tart, lemon curd £6.75

Chocolate marquise, passion fruit, caramel sauce £6.75

(Vegan) Peanut Butter Cookies, orange segment & sorbet £6.75

Sticky Toffee Pudding, caramelised banana salt caramel sauce £7.75

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

C h e e s e s

Cenarth Brie, cow, soft £4.50

Blue Harrogate, cow, creamy £4.00

Lincolnshire Poacher, cow, hard £4.50

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 (*Moscatel + Muscat de Beaumes de Venise + Sauternes*) £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	125ml	Bottle
Gusbourne, Brut, Kent, 2015	£ 8.50	£ 47.75
Pol Roger, Brut Reserve, NV	£ 10.25	£ 58.50

White	125ml	175ml	Bottle
Picpoul de Pinet, Félines Jourdan, Languedoc 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	£ 6.50	£ 7.50	£ 29.50
Menetou Salon, C. & F. Bertier, Sauvignon blanc, 2018	£ 6.75	£ 7.75	£ 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	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2019	£ 5.25	£ 6.25	£ 25.00

Red	125ml	175ml	Bottle
Château Fayau, Merlot/ Cab. Sav., 2016	£ 4.00	£ 5.00	£ 19.75
Rioja, La Vendimia, Grenache/ Tempranillo, 2017	£ 5.50	£ 6.50	£ 24.75
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

Beers & Ciders

Budvar Czech, 330ml	£ 4.00	1936, Swiss larger, 330ml	£ 4.00
Old Hooky, 500ml	£ 5.00	Oxford Pilsner 'on tap', 330ml	£ 4.00
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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