The Cherwell Boathouse

Sunday Lunch Menu

Starters

Cauliflower Cheese Soup £6.75

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

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

Sunday Roasts

Pork Belly £19.50

Rib of Beef £21.75

Partridge breast £18.25

Silver Mullet, butter sauce £18.25

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

Other Mains

Steamed Cod, braised leeks, broccoli, lemon confit potatoes, tartare hollandaise £22.75

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

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

Desserts

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

Maple & Pecan Tart, lemon curd £6.75

Chocolate Marquise, passion fruit, caramel sauce £6.75

Peanut Butter Cookies, orange segments & sorbet (vegan) £6.75

Sticky Toffee Pudding, caramelised banana, milk & honey sorbet £7.75

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

Cheeses

Blue Harrogate, cow, creamy £4.00

Oxford Isis, cow, soft £4.50

Black Bomber, cow, hard £4.50

Ticklemore, goats, soft £4.00

Sharing Board (4 cheeses) £16.00

Trio of Dessert Wines: 3 x 35ml glasses *(Muscat de Beaumes de Venise + Sauternes Partarrieu 2011 + Banyuls)* £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
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
Barbera d'Asti, VV, Guasti Clemente, 2015	£ 7.50	£ 8.50	£ 34.50
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2013	£ 8.00	£ 10.00	£ 38.50

Beers & Ciders

Budvar Czech, 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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