



The Cherwell Boathouse

Autumn 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

Mains

Partridge Breast, braised onion, celeriac, mustard croquette, pear & partridge sausage £18.25

Loin of Venison, butternut squash, pomme Anna, wild mushroom, game jus £23.75

24hr Braised Beef, mash potato, cavolo nero, roasted carrot, beef jus £18.25

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

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

Root Vegetable Pithivier, puy lentils, celery, chestnut £18.25

Vegetable Hot Pot, leeks, tomato, cannellini beans, truffle, jus (Vegan) £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, pistachio financier, fruit pastille £2.50

Cheeses

Oxford Blue, cow, creamy £4.00

Oxford Isis, cow, soft £4.50

Black Bomber, cow, hard £4.50

Ticklemore, goats, semi-hard £4.00

Baron Bigod, cow, soft £4.00

Sharing Board (5 cheeses) £21.00

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
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
Vacqueyray, 'Garrigues', Montirius, 2016	£ 8.00	£ 9.50	£ 37.50
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2013	£ 8.00	£ 10.00	£ 38.50

Beers & Ciders

Soft Drinks

1936, Swiss, lager, 330ml £ 4.00	Budvar Czech, lager, 330ml £ 4.00	Tonic water £ 2.25	Soda water & Fresh lime £ 1.75
Old Hooky, ale, 500ml £ 5.00	Yabba IPA'on tap' 330ml £ 4.00	Ginger Ale £ 3.25	Elderflower Pressé £ 3.00
Apple Cider, 330ml £ 4.00	Raspberry Cider, 330ml £ 4.00	Ginger Beer £ 3.25	Kombucha, Dry Dragon £ 4.00
Pear Cider, 330ml £ 4.00		Cranberry juice £ 2.75	Rose lemonade £ 3.25

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