



## The Cherwell Boathouse

# Winter Menu

### S t a r t e r s

Cauliflower & Almond Soup £6.75

Confit Duck Kromeski, lovage emulsion, onion jam £10.75

Day Boat Mackerel, celeriac remoulade, cider, eggs polonaise £6.75

Hand Dived Scallops, smoked parsnip purée, lemon, pancetta jam £12.50

Crisp Jerusalem Artichoke, goats curd, pickled mushrooms, hazelnut beurre noisette £6.75

Truffle Fondant Potato, cep Madeira purée, pickled trompette de la mort, moscatel vinegar £8.75

### M a i n s

Skrei Cod, clam chowder, carrots, celery, wilted greens £20.25

8oz Black Angus Rib Eye Steak, triple cooked chips, tomato, mushrooms, Dianne sauce, £24.75

Beer Brined Poussin, smoked cheddar baked potato, chard onion, roast garlic aioli £18.25

Loin of Pork, mash potato, roast leeks, poached apples, grain mustard sauce £18.25

Wild Mushroom Gnocchi, pickled shallots, lovage, blue cheese crumble £18.25

Chickpea & Tomato Curry, onion bhaji, fenugreek, coriander, yogurt £18.25

### D e s s e r t s

Orange Chocolate Fondant, chantilly cream, mint £7.75

Amaretto Coffee Parfait, milk sorbet, almond tuile £6.75

Salt Baked Pineapple (Vegan), coconut jelly, lime, passion fruit £6.75

Baked Apple Tart, calvados custard, sugared almonds, apple sorbet £6.75

Belgian Waffles, tonka bean ice cream, caramelised banana, maple syrup £7.75

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

### C h e e s e s

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) £20.00

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

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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

1936, Swiss, lager, 330ml	£ 4.00	Budvar Czech, lager, 330ml	£ 4.00
Old Hooky, ale, 500ml	£ 5.00	Yabba IPA'on tap' 330ml	£ 4.00
Apple Cider, 330ml	£ 4.00	Raspberry Cider, 330ml	£ 4.00
Pear 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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