



The Cherwell Boathouse

Spring Menu

S t a r t e r s

Wild Garlic Soup £6.75

Crab Cannelloni, *cucumber, lime, chilli emulsion* £12.50

Tempura Courgette Flower, *ricotta, sorrel salsa, tomato fondue* £11.75

New Forest Asparagus, *wild garlic, hazelnut, radish* £6.75

Seared Swordfish, *mirin soy dressing, avocado, coriander* £6.75

Duck Kromeski, *pickled beetroot, sumac, cherry* £6.75

M a i n s

Lamb Rump (Pink), *flageolet purée, purple sprouting broccoli, salsa verde* £21.25

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

8oz Black Angus Rib Eye Steak, *triple cooked chips, tomato, mushrooms, sauce Dianne* £25.75

Cornish Coley, *samphire, crushed potato, asparagus, caviar butter sauce* £18.25

Pan Fried Turbot, *curry spiced mussels velouté, carrots, celery, lemon, wilted greens* £22.75

Chargrilled Cauliflower Steak, *matchstick potatoes, pickled onion, cauliflower cheese purée* £18.25

10 Layer Vegetable Lasagna, *tomato sauce, crisp shallots, truffle cream, aged parmesan* £18.25

D e s s e r t s

Amaretto Coffee Parfait, *milk sorbet, almond tuile* £6.75

Vanilla Custard Pannacotta, *Yorkshire rhubarb, granola* £6.75

Salt Baked Pineapple (vegan), *coconut jelly, lime*, £6.75

Belgian Waffles, *tonka bean ice cream, caramelised banana, almond crumb, maple syrup* £8.25

Petit Fours: *chocolate fudge, pistachio 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

Ragstone, *goats, creamy* £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 + Quinta de la Rosa 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	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
Viognier Sainte-Fleur, Triennes 2018	£ 7.00	£ 8.00	£ 31.50
Chardonnay, Mâcon La Roche Vineuse, O. Merlin, 2018	£ 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
Grenache Côtes de Ventoux, Les Terrases, Château Pesquié, 2016	£ 5.50	£ 6.50	£ 24.50
Quinta de la Rosa, Douro, Touriga National, 2017	£ 6.50	£ 7.50	£ 29.50
Pinot Noir, Sonett, Dc Hager, Baden, Germany 2015 (Chilled)	£ 7.00	£ 8.00	£ 33.50
Moulin à Vent, Olivier Merlin, Beaujolais, 2018	£ 8.00	£ 9.00	£ 36.00
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2014	£ 8.00	£ 10.00	£ 38.50

Beers & Ciders

Daydreamer, IPA 330ml	£ 4.00	Budvar Czech, lager, 330ml	£ 4.00
Hufflepuff, Gold, 500ml	£ 5.75	Apple Cider, Brut. 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	Rose lemonade	£ 3.25
		Cranberry juice	£ 2.75

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