



## The Cherwell Boathouse

# Sunday Lunch Menu

### Starters

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

### Sunday Roast

Spatchcock Beer Brined Poussin £18.75

Cornish Coley, *butter sauce* £18.75

Leg of Wootton Lamb £19.75

Rib of Longhorn beef £21.75

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

### Mains

Pan Fried Turbot, *curry spiced mussel 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

### Desserts

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

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

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

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

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

### Cheeses

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 2011 + 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

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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
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, 18 Lunes, Hautes Côtes de Beaune J-Y Devevey, 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
Fleurie, Les Moriers, Chignard, Beaujolais, 2018	£ 6.75	£ 7.75	£ 31.50
Pinot Noir, Sonett, Dc Hager, Baden, Germany 2015 (Chilled)	£ 7.00	£ 8.00	£ 33.50
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2014	£ 8.00	£ 10.00	£ 38.50

### Beers & Ciders

1936, Swiss, lager, 330ml	£ 4.00	Budvar Czech, lager, 330ml	£ 4.00
Day Dreamer, Little Ox IPA 'on tap'	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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