



The Cherwell Boathouse

Early Summer Menu

Starters

Gazpacho, *watermelon* £6.75

Octopus Carpaccio, *orange, chilli, capers* £6.75

Hand Dived Scallops, *buttermilk, apple, chive oil* £12.00

Goat's Cheese Potato Terrine, *carrots top pesto, pickled shallots* £6.75

Chicken & Pistachio Ballotine, *parma ham, sweetcorn salsa, smoked emulsion, crisp bread* £6.75

Heritage Tomato Salad, *pata negra ham, ricotta, salsa verde* £9.75

Mains

Longhorn Sirloin Steak, *triple cooked chips, tomato, mushrooms, béarnaise sauce* £25.75

Rack of Lamb, *dauphinoise potato, garlic roasted green beans, caramelised onion purée, lamb jus* £29.00

Cotswold Chicken Breast, *potato truffle emulsion, pickled onion, chard greens, roasted chicken jus* £18.25

Sea Bream Fillet, *crushed potato, pickled fennel, courgette velouté* £18.25

Spiced Monkfish, *red lentil dahl, pickled carrots, lime, yoghurt, mint* £23.00

Stuffed Red Peppers (vegan), *quinoa, sun blushed tomato purée, courgette, heritage tomato* £18.25

Roasted Broccoli, *onion relish, cashew nuts, Charlotte potato, pea fricassée* £18.25

Desserts

Cherry Almond Tart, *crème fraîche* £6.75

Poached Peaches, *peach sorbet, pistachio & sponge* £6.75

Dark Chocolate Marquise, *coffee mousse, milk sorbet, chocolate crisp* £6.75

New Forrest Strawberries, *clotted cream, meringue, mint* £8.25

Petit Fours: *chocolate fudge, pistachio financier, fruit pastille* £2.50

Cheeses

Oxford Blue, *cow, creamy* £4.00

Blanche, *goats, creamy* £4.00

Black Bomber, *cow, hard* £4.50

Baron Bigod, *cow, soft* £4.00

Waterloo, *cow, soft* £4.50

Sharing Board (5 cheeses) £21.00

Trio of Dessert Wines: 3 x 35ml glasses (*Muscat de Beaumes de Venise + Sauternes + Jurançon*) £8.50



Boathouse Shortlist

Sparkling

	125ml	Bottle
Gusbourne, Brut, Kent, 2016	£ 8.50	£ 47.75
Gusbourne, Rosé, Kent, 2016	£ 9.50	£ 55.50
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, 2018	£ 5.00	£ 6.00	£ 23.50
Riesling Black slate, Göttelmann, Nahe, 2017	£ 6.50	£ 7.50	£ 29.50
Sauvignon Blanc, Menetou Salon, C & F. Bertier, Loire Valley, 2018	£ 6.75	£ 7.75	£ 29.75
Pinot Blanc, Les Jardins, Ostertag, 2018	£ 7.50	£ 9.50	£ 34.50
Chardonnay, Mâcon La Roche Vineuse, O. Merlin, Burgundy, 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
Merlot/Cabernet, Château Mazetier, Bordeaux, 2018	£ 4.00	£ 5.00	£ 19.75
Mencia, Bioca, Veldeorras, Galicia, 2018	£ 5.00	£ 6.00	£ 23.50
Grenache/ Syrah, Mourvedre Vinsobres, Chaume-Arnaud, 2016	£ 6.00	£ 7.00	£ 27.50
Touriga, Quinta de la Rosa, Douro, 2017	£ 6.50	£ 7.50	£ 29.50
Spätburgunder, Burkheimer, Bercher, Baden, 2017 (Chilled)	£ 7.00	£ 8.00	£ 33.50
Barbera d'Asti, Boshetto Vecchio, Piedmont, 2016	£ 7.50	£ 8.50	£ 34.50
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2015	£ 8.00	£ 10.00	£ 38.50

Beers & Ciders

1936, Swiss lager, 330ml	£ 4.00	Budvar Czech, lager, 330ml	£ 4.00
Wishing Well, IPA, 500ml	£ 5.75	Apple Cider, Brut. 330ml	£ 4.00
Day Dreamer, Oxford Pale Ale, On tap 330ml	£ 4.00		

Soft Drinks

Tonic water	£ 2.25	Soda water & Fresh lime	£ 1.75
Ginger Ale	£ 3.25	Elderflower Pressé	£ 3.25
Ginger Beer	£ 3.25	Rose lemonade	£ 3.25
Juices (Orange, Cranberry, Apple, Tomato)	£ 2.25		