



## The Cherwell Boathouse

# Early Summer Sunday Lunch

### 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

### Sunday Roast

Cotswold Chicken breast £18.75

Sea Bream Fillet, *butter sauce* £18.75

Leg of Wootton Lamb £19.75

Rib of Longhorn beef £22.75

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

### Mains

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

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.

01865 552 746 – WWW.CHERWELLBOATHOUSE.CO.UK – (WE DO NOT ACCEPT AMERICAN EXPRESS)



## 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		