The Cherwell Boathouse

Late Summer Menu

Starters

Chilled Cucumber Soup £6.75

Smoked Aubergine Bruschetta, chilli, feta cheese, mint £6.75

Loch Duart Salmon Gravadlax, *breakfast radish, tzatziki, croutons* £6.75

Seared Yellowfin Tuna, *braised kohlrabi, apple, ponzu, lemon* £12.75

Longhorn Beef Carpaccio, *wasabi emulsion, pickled shallots, spring onion salsa* £10.50

Rare Breed Pork Terrine, *grape chutney, crisp bread* £6.75

Mains

Aubergine Curry, *lime, potato, coriander, greek yoghurt* £18.25

Rump of Lamb, *pomme anna, samphire, courgette, romesco sauce (served pink)* £21.25

Longhorn Rib Eye Steak, *triple cooked chips, mushroom, tomato, green peppercorn sauce* £25.75

Cotswold Chicken Breast, *cheddar mash potato, caramelised onion, broad bean, chicken jus* £18.25

Pan Fried Halibut, *green olive tapenade, salt crust potatoes, charred baby gem, chorizo sauce vierge* £24.25

Roasted Hake, *roasted fennel, charlotte potatoes, tomato & summer bean* £18.25

Breaded Haloumi, *sweetcorn fritters, avocado emulsion, smoked sweetcorn salsa, coriander* £18.25

Sides: French Fries £2.75, Green Beans £2.50, New Potatoes £2.50

Desserts

Coconut & Espresso Crème Caramel, *pistachio biscotti* £6.75

Belgium Waffles, *strawberry ice cream, fresh berries, maple syrup* £8.75

Banoffee Pie, *salt caramel, peanut ice cream* £8.75

Yoghurt Parfait, *Summer berries, honeycomb, mint* £6.75

Praline Chocolate Tart, *crème chantilly, chocolate tuile* £6.75

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

Cheeses

Beauvale Blue, *cow, creamy* £4.00

Quicke's cheddar, *cow, hard* £4.50

Waterloo, *cow, soft* £4.50

Blanche, *goats, creamy* £4.00

Village Maid, *cow, soft* £4.00

Sharing Board *(5 cheeses)* £21.00

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

** *Some dishes* can be made vegan, please inform us when giving your order **

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 A discretionary 10% will be added to the bill.

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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
Godello, Bioca, Veldeorras, Galicia, 2018	£ 5.25	£ 6.25	£ 24.75
Sauvignon Blanc, Menetou Salon, C & F. Bertier, Loire Valley, 2018	£ 6.75	£ 7.75	£ 29.75
Riesling, Red Slate, Göttelmann, Nahe, 2017	£ 6.50	£ 7.50	£ 29.50
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*
Château Mazetier, Bordeaux, Merlot/Cabernet, 2018	£ 4.00	£ 5.00	£ 19.75
Mencia, Bioca, Veldeorras, Galicia, 2018	£ 5.00	£ 6.00	£ 23.50
Quinta de la Rosa, Douro, Touriga 2017	£ 6.50	£ 7.50	£ 29.50
Spätburgunder, Burkheimer, Bercher, Baden, 2017 (Chilled)	£ 7.00	£ 8.00	£ 33.50
Fleurie Les Moriers, Domaine Chignard, 2018	£ 7.50	£ 9.00	£ 35.00
Château Méaumes, Bordeaux Supérieur, 2009	£ 8.50	£ 11.00	£ 42.50

Beers & Ciders

1936 Swiss lager, 330ml	£ 4.00
Budvar Czech, lager, 330ml	£ 4.00
Apple Cider Brut. Britany 330ml	£ 4.00
Wishing Well, IPA, 500ml	£ 5.75

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

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