



The Cherwell Boathouse

Autumn Sunday Lunch

Not Available on Sunday 24th October

Starters

Jerusalem Artichoke soup £6.75

Prawn Arancini, *mussel veloute, garlic, fennel* £12.75

Caramelised Onion Fondue, *smoked cheddar, leek, butternut squash, toast* £6.75

Partridge Terrine, *pear & ale chutney, crisp bread* £6.75

Confit Duck Ravioli, *wild mushroom fricassée, tarragon pickled shallots* £11.75

Cornish Cod Brandade, *caper & golden raisin tapenade, crisp capers, purple potato chips* £6.75

Sunday Roast

Pheasant Breast £18.25

Megrin Sole, *hollandaise sauce* £18.25

Pork Belly £18.75

Rib of Longhorn Beef £22.75

All roast served with Yorkshire pudding, roast potatoes (fish with new potatoes), carrots, bacon & Savoy cabbage, root vegetable mash, roasted red onion, parsnips purée

Mains

Turbot, *braised leek, celeriac & horseradish purée, pomme mousseline, hazelnut salsa* £23.25

Cep Madeira Risotto, *pickled trompette mushrooms, aged parmesan* £18.25

Autumn Vegetables, *butternut squash, crisp kale, wild mushrooms, walnuts* £18.25

Desserts

Belgian Waffle, *maple, chocolate ice cream* £8.75

Key Lime Pie, *meringue, coconut sorbet* £6.75

Sticky Toffee Pudding, *salt caramel, banana, milk sorbet* £8.75

Pressed Apple Tart, *apple purée, tonka bean ice cream* £6.75

Peanut Chocolate Truffle, *bitter chocolate mousse, blackberry* £6.75

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

Cheeses

Beauvale Blue, *cow, creamy* £4.00

Blanche, *goats, creamy* £4.00

Quicke's cheddar, *cow, hard* £4.50

Maida Vale, *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

(*) Item that 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.



Boathouse Shortlist

Sparkling

	<i>125ml</i>	<i>Bottle</i>
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

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Picpoul de Pinet, Félines Jourdan, Languedoc 2018	£ 4.00	£ 5.00	£ 19.75
Renaissance, Bothy Vineyard, Oxfordshire, 2019	£ 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	£ 8.50	£ 11.00	£ 42.50

Rosé

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Triennes, Cinsault, Provence, 2019	£ 5.25	£ 6.25	£ 25.00

Red

	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
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	£ 7.00	£ 8.00	£ 33.50
Fleurie, Les Moriers, Domaine Chignard, 2018	£ 7.50	£ 9.00	£ 35.00
Crozes Hermitage, Certitude, F. Villard, 2018	£ 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
On Tap: Daydreamer, Session Ale, 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		