



The Cherwell Boathouse

Autumn Menu

Starters

- Jerusalem Artichoke soup £6.75
- Prawn Arancini, *seafood velouté, 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

Mains

- Autumn Vegetables, *butternut squash, crisp kale, wild mushrooms, walnuts* £18.25
- Pheasant Breast, *Jerusalem artichoke purée, puy lentils, confit root vegetables, game jus* £18.25
- Loin of Yattendon Estate Venison, *pomme pavé, smoked beetroot, cavolo nero, venison jus* £26.25
- Salt Beef Brisket, *black pudding croquette, Savoy cabbage, carrot purée, red wine jus* £18.25
- Cep Madeira Risotto, *pickled trompette mushrooms, aged parmesan* £18.25
- Megrim Sole Fillet, *kohlrabi, celery, broccoli, purple potato crisps, caper butter sauce* £18.25
- Turbot, *braised leek, celeriac & horseradish purée, pomme mousseline, hazelnut salsa* £28.75

Sides: French Fries £2.75, Broccoli £2.50, Roasted New Potatoes £2.50

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

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| Beauvale Blue, <i>cow, creamy</i> £4.00 | Blanche, <i>goats, creamy</i> £4.00 |
| Quicke's cheddar, <i>cow, hard</i> £4.50 | Maida Vale, <i>cow, soft</i> £4.00 |
| Waterloo, <i>cow, soft</i> £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

**** 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
Château Gabelot, Sauvignon Blanc/Semilion, Bordeaux, 2020	£ 4.00	£ 5.00	£ 19.75
Renaissance, Bothy Vineyard, Oxfordshire, 2019	£ 5.00	£ 6.00	£ 23.50
Godello, Bioca, Valdeorras, 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, Black 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	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2019	£ 5.25	£ 6.25	£ 25.00

Red	125ml	175ml	Bottle
Château Fayau, Bordeaux, Merlot/Cabernet, 2018	£ 4.00	£ 5.00	£ 19.75
Mencia, Bioca, Valdeorras, 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
Bourgogne, Hautes Côtes de Nuits, Fontaine St Martin, M. Gros, 2017	£ 8.75	£ 11.50	£ 45.25

Beers & Ciders

1936 Swiss lager, 330ml	£ 4.00
Budvar Czech, lager, 330ml	£ 4.00
Apple Cider Brut, Britany 330ml	£ 4.00
Oxbrew Guest Beer, 500ml	£ 5.75
On Tap: Daydreamer, Session Ale, 330ml	£ 4.00
On Tap: Yabba Dabba Doo, Ipa, 330ml	£ 4.25

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