



The Cherwell Boathouse

Winter Menu

Starters

Cauliflower & Almond Soup (*vegan*) £6.75

Smoked Eel, *pickled beetroot, celery, horseradish cream, walnut* £9.50

Partridge Scotch Egg, *Piccalilli, honey glazed chicory* £6.75

Wild Mushroom Crostini, *lovage, pickled shallots, Jerusalem artichoke ketchup*, £6.75

Venison Fritters, *Parmesan purée, tomato, crisp kale* £9.50

Octopus Ballotine, *blood orange salsa, capers, croutons*

Mains

Chargrilled Cauliflower Steak (*vegan*), *pumpkin seed pesto, chard onion, pickled carrots, purple potato crisps* £18.25

Crisp Skin Pork Belly, *mash potatoes, port wine salsify, Jerusalem artichoke, oyster vinaigrette* £18.25

Skrei Cod, *smoked cod roe emulsion, kohlrabi, lemon balm, baby fennel* £23.25

Longhorn Beef Fillet, *rosti potato, celeriac purée, beer battered onion, beef fat carrots, red wine jus* £28.25

Guinea Fowl Breast *walnut purée, wild mushroom, roasted Brussels sprouts, Jerusalem artichoke croquette, bone marrow jus* £18.25

Silver Mullet, *bok choy, lemon grass, chilli, Enoki mushrooms, broccoli, dashi broth* £18.25

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

Desserts

Salt Baked Pineapple (*vegan*), *lime, coriander seed, coconut* £6.75

Waffles, *Garnish to be confirmed* £8.75

Millionaire Shortbread, *tonka bean ice cream* £6.75

Apple Tart Tatin, *Calvados ice cream, almond tuile (15min)* £9.50

Rhubarb, *pistachio cake, yoghurt sorbet*, £6.75

Cheeses

Beauvale Blue, *cow, creamy* £4.00

Blanche, *goats, creamy* £4.00

Quicke's cheddar, *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

**** 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
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, 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

	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, 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's Beer, 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