



## The Cherwell Boathouse

# Winter Menu

### S t a r t e r s

Cauliflower & Almond Soup (*vegan*), £6.75

Smoked Eel, *pickled beetroot, celery, horseradish cream, walnut* £11.50

Octopus Ballotine, *blood orange salsa, capers, croutons* £6.75

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

Venison Fritters, *Parmesan purée, tomato, crisp kale* £11.50

Wild Mushroom Crostini, *lovage, pickled shallots, Jerusalem artichoke ketchup, (can be made vegan)*, £6.75

### M a i n s

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

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

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

Longhorn Beef Fillet, *rosti potato, celeriac purée, beer battered onion, beef fat carrots, red wine jus* £32.25

Pan Fried Skrei Cod, *smoked cod roe emulsion, kohlrabi, lemon balm, baby fennel* £24.25

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

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

### D e s s e r t s

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

Waffles, *pistachio ice cream, chocolate & peanut truffle* £8.75

Rhubarb, *pistachio cake, yoghurt sorbet* £6.75

Millionaire Shortbread, *tonka bean ice cream* £6.75

Apple Tart Tatin, *Calvados ice cream, almond tuile (20 min)* £9.50

Petits Fours: *chocolate fudge, coconut macaroon, fruit pastille* £2.50

### C h e e s e s

Beauvale Blue, *cow, creamy* £4.00

Blanche, *goats, creamy* £4.00

Quicke's cheddar, *cow, hard* £4.50

Solstice, *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
Pol Roger, Brut Reserve, NV	£ 10.25	£ 58.50

### White

	125ml	175ml	Bottle
Entre Deux Mers, Chateau Laurès, (Semilion/Sauvignon) 2020	£ 4.00	£ 5.00	£ 19.75
Renaissance, Bothy Vineyard, Oxfordshire, (Ortega), 2019	£ 5.00	£ 6.00	£ 23.50
Godello, Bioca, Veldeorras, Galicia, 2018	£ 5.25	£ 6.25	£ 24.75
Menetou Salon, C & F. Bertier, (Sauvignon Blanc), 2020	£ 6.75	£ 7.75	£ 29.75
Riesling, Black Slate, Göttelmann, Nahe, 2019	£ 6.50	£ 7.50	£ 29.50
Pinot Blanc, Les Jardins, Ostertag, 2019	£ 7.50	£ 9.50	£ 34.50
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 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
Quinta de la Rosa, Douro, (Tourigas)2017	£ 6.50	£ 7.50	£ 29.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvèdre), 2017	£ 6.75	£ 7.75	£31.00
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

On Tap: 1936, Swiss lager, 330ml	£4.25
Budvar Czech, lager, 330ml	£ 4.00
Apple Cider Brut, Britany 330ml	£ 4.00
On Tap: Yabba Dabba DOO, Ipa,330ml	£4.25
On Tap: Daydreamer, Session Ale, 330ml	£4.00
Ox Blood, red IPA, 440ml	£ 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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