



The Cherwell Boathouse

Sunday Lunch Menu

Starters

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

Pork & Chorizo Terrine, *piccalilli, crisp bread* £6.75

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

Sunday Roast

Guinea Fowl Breast £18.25

Rib Of Longhorn Beef £22.75

Pork Belly £18.25

Cod, *butter sauce* £24.25

All roast served with Yorkshire pudding, roast potatoes (fish with new potatoes), seasonal vegetables, root vegetable mash, roasted red onion, parsnip purée

Mains

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

Desserts

Hot Chocolate Pot to Share, *milk sorbet, passion fruit (please allow 15min)* £17.00

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

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

Rhubarb, *pistachio cake, yoghurt sorbet* £6.75

Millionaire Shortbread, *tonka bean ice cream* £6.75

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

Cheeses

Beauvale Blue, *cow, creamy* £4.00

Waterloo, *cow, soft* £4.00

Blanche, *goat, creamy* £4.50

Isis, *cow, creamy* £4.00

Lincolnshire Poacher, *cow, hard* £4.50

Sharing Board £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.



The Cherwell Boathouse

Sparkling Wine

	125ml	Bottle
Gusbourne, Brut, Kent, 2016	£ 8.50	£ 47.75
Pol Roger, Brut Reserve, NV	£ 10.25	£ 58.50

White Wine

	125ml	175ml	Bottle
Entre Deux Mers, Gabelot, (Semilion/Sauvignon) 2020	£ 4.00	£ 5.00	£ 19.75
Renaissance, Bothy Vineyard, Oxfordshire, (Ortega), 2019	£ 5.00	£ 6.00	£ 23.50
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
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2018	£ 8.50	£ 11.00	£ 42.50

Rosé Wine

	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2019	£ 5.25	£ 6.25	£ 25.00

Red Wine

	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
Nebbiolo, Trediberri, Langhe, 2020	£ 7.25	£ 8.25	£ 32.00
Beaune 1er Cru Les Pertuisots, Pinot Noir, 2017	£ 9.75	£ 12.50	£ 49.50

Beers & Ciders

Budvar Czech, lager, 330ml	£ 4.00
Apple Cider Brut, Britany 330ml	£ 4.00
On Tap: Yabba Dabba Doo, Ipa,330ml	£4.25
Ox Blood, red IPA, 440ml	£ 5.75
On Tap: 1936, Swiss lager, 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

Cocktails

Gin N3 Martini	£ 11.50	Vodka Martini	£ 11.50
Bloody Mary	£ 9.50	Margarita	£ 11.50
Cosmopolitan	£ 9.50	Mojito	£ 9.50
Negroni	£11.50	Expresso Martini	£ 9.50

**** 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.