



The Cherwell Boathouse

Early Summer Menu

Starters

- Gazpacho (*vegan*), watermelon £6.75
Cornish Day Boat Mackerel, *sauce piperade*, eggs polonaise £6.75
Pressed Ham Hock, *pea velouté*, pickled potato, smoked powder £6.75
Duck Kromeski, *beetroot*, morello cherry, yoghurt £9.75
Goats Cheese & Potato Terrine, *watercress pesto*, pickled shallot £6.75
Seared Loin of Yellowfin Tuna, *bok choy*, salted peanut, chilli emulsion, lime, soy & ginger dressing £16.75

Mains

- Longhorn Ribeye Steak, *triple cooked chips*, flat cap mushroom, tomato, red wine soy emulsion £30.75
Lamb Rump, *dauphinoise potato*, aubergine purée, sautéed green beans, salsa verde £24.00
Cotswold Chicken Breast, *mash potato*, samphire, tarragon, pea fricassée £20.25
Stuffed Red Pepper (*vegan*), quinoa, sunblushed tomato purée, courgette £20.25
Turbot, *chard baby gem*, olive, new potato, sauce vierge, ras el hanout £28.25
Sea Bream, *crushed potato*, broccoli, fennel slaw, sorrel velouté £20.25
Baby Aubergine Curry, *lime*, potato, coriander, greek yoghurt £20.25
Sides: French Fries £2.75, New Potatoes £2.50, Broccoli £2.50

Desserts

- Hot Chocolate Pot, *banana ice cream*, passion fruit (please allow 20min) £8.75
Feather Fruit Farm Strawberries, *elderflower custard*, pistachio, strawberry sorbet £9.50
Poached Peach, *burnt honey jelly*, granola, yoghurt sorbet £6.75
Melon Soup (*vegan*), compressed watermelon, basil sorbet £6.75
Glazed Lemon Tart, *berry sorbet* £6.75
Eton Mess Parfait, *meringue*, honeycomb, mint £6.75
Petits Fours: *white chocolate peanut*, coconut macaroon, marshmallow £2.50

Cheeses

- Beauvale Blue, *cow*, creamy and punchy £4.00
Blanche, *goat*, £4.50
Quicke's cheddar, *cow*, hard £4.50
Isis, *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*) £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. (June 18th)



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Sparkling

	125ml	Bottle
Txakoli, La sal de, Basque Country, 2020 (<i>slightly fizzy!</i>)	£ 6.50	£ 29.75
Gusbourne, Brut, Kent, 2016	£ 8.50	£ 49.75
Champagne Bernard Robert, Brut, NV	£ 9.50	£ 51.75

White

	125ml	175ml	Bottle
Entre Deux Mers, Chateau Laurès, (Semilion/Sauvignon), 2020	£ 4.00	£ 5.00	£ 20.75
Oxford Dry, Bothy Vineyard, Oxfordshire, (Huxelrebe, Findling), 2019	£ 5.00	£ 6.00	£ 23.50
Encruzado, Terra d'Alter, Alentejano, 2019	£ 6.25	£ 7.25	£ 27.75
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
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	£ 20.75
Vinsobres, Chaume-Arnaud, (Grenache/Mourvèdre), 2017	£ 6.75	£ 7.75	£ 31.00
Quinta de la Rosa, Douro, (Tourigas)2017	£ 7.25	£ 8.25	£ 32.00
Nebbiolo, Trediberri, Langhe, 2020	£ 7.25	£ 8.25	£ 32.00
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
On Tap: Yabba Dabba Doo, Ipa,330ml	£4.25
On Tap: Daydreamer, Session Ale, 330ml	£4.00
Hufflepuff, golden bitter, 440ml	£ 5.75
Aspall Premier Cru Apple Cyder, 500ml	£ 7.80

Soft Drinks

Tonic water	£ 2.25
Soda water & Fresh lime	£ 1.75
Rose Lemonade	£ 3.25
Sparkling Raspberry	£ 3.25
Fresh Orange Juice	£ 3.95
Juices (Cranberry, Apple)	£ 2.25

Children's Menu

£ 7 . 9 5

Pork Sausages

French fries & mixed salad

Breaded Fish Goujons

French fries & mixed salad

Vegetarian Burger

French fries & mixed salad

Breaded Chicken Goujons

French fries & mixed salad

Sunday Roast

(beef or lamb)

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