



## The Cherwell Boathouse

# Late Summer Menu

### Starters

- Chilled Sweetcorn & Coconut Soup (vegan) £6.75  
Crab Salad, *avocado emulsion, lime, chilli, rainbow radish, crisp bread* £12.75  
Bayonne Ham Bruschetta, *basil emulsion, confit tomato, cornichon, watercress* £10.75  
Chicken & Pistachio Terrine, *peach chutney, crisp bread* £6.75  
Sea Trout Gravavlax, *cucumber relish, chive emulsion, buttermilk* £6.75  
Heritage Tomato Salad (vegan), *black olive tapenade, watermelon, honey garlic dressing* £6.75

### Mains

- Longhorn Sirloin Steak, *triple cooked chips, flat cap mushroom, tomato, béarnaise sauce* £32.75  
Slow Braised Lamb Henry, *mash potato, summer bean, spring onion, rosemary jus* £20.25  
Cotswold Chicken Breast, *garlic mac & cheese, braised onion, crushed courgette, chicken jus* £20.25  
Halibut, *goats cheese potato croquettes, black olive, mange tout, tomato purée* £28.25  
Steamed Silver Mullet, *fennel, quinoa, black lemon purée, garlic emulsion* £20.25  
Roasted Butternut Squash (can be made vegan) *Parmesan, hazelnut, chard baby carrots, onion velouté* £20.25

Sides: French Fries £3.50, New Potatoes £3.00, Broccoli £3.00

### Desserts

- Bitter Chocolate Mousse, *raspberry, mint, coco tuile, raspberry sorbet* £6.75  
Choc Chip Cookie Sandwich, *salted caramel, banana ice cream* £8.75  
White chocolate tart, *citrus salsa, lime sorbet*, £10.75  
Key Lime Pie. *meringue, coconut sorbet* £7.25  
Summer Berry & Almond Cake, *vanilla mascarpone, lemon* £6.75  
Pimm's Jelly (vegan), *strawberry, mint, cucumber, orange* £6.75  
Petits Fours: *white chocolate peanut, coconut macaroon, marshmallow* £2.50

### Cheeses

- |                                                    |                                  |
|----------------------------------------------------|----------------------------------|
| Beauvale Blue, <i>cow, creamy and punchy</i> £4.00 | Blanche, <i>goat</i> , £4.50     |
| Quicke's cheddar, <i>cow, hard</i> £4.50           | Isis, <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*) £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](http://WWW.CHERWELLBOATHOUSE.CO.UK) A discretionary 10% will be added to the bill. (June 25th)



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Sparkling	125ml	Bottle	
Gusbourne, Brut, Kent, 2019	£ 8.50	£ 49.75	
Champagne Bernard Robert, Brut, NV	£ 9.50	£ 51.75	
Gusbourne, Rosé, Kent, 2018	£ 12.50	£ 62.00	
White	125ml	175ml	Bottle
Entre Deux Mers, Chateau Laurès, (Semilion/Sauvignon), 2020	£ 4.00	£ 5.00	£ 20.75
Albariño, Coral Do Mar, Rías Baixas, 2021	£ 6.25	£ 7.25	£ 27.75
Riesling, Black Slate, Göttelmann, Nahe, 2019	£ 6.50	£ 7.50	£ 29.50
Txakoli, La sal de, Basque Country, 2020 ( <i>slightly fizzy!</i> )	£ 6.75	£ 29.75	
Menetou Salon, C & F. Bertier, (Sauvignon Blanc), 2020	£ 6.75	£ 7.75	£ 29.75
Viognier Sainte-Fleur, Triennes, 2018	£ 7.25	£ 8.25	£ 31.50
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)2018	£ 7.25	£ 8.25	£ 32.00
Spätburgunder, Burkheimer, Bercher, Baden, 2017 (chilled)	£ 7.50	£ 8.50	£ 33.50
Fleurie Les Moriers, Domaine Chignard, 2018	£ 7.50	£ 9.00	£ 35.00
Rioja, Allende, 2014	£ 8.25	£ 10.00	£ 41.50
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
Juices (Cranberry, Apple, Orange)	£ 2.25

## Children's Menu

£7.95

### 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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