



## The Cherwell Boathouse

# Sunday Lunch Menu

### S t a r t e r s

Chilled Sweetcorn Soup, *lemon grass & chilli (vegan)* £7.25

Rabbit Ballotine, *beetroot, apricot, liquorice* £7.25

Fish Rillettes, *toasted campagne, crisp capers, lemon* £7.25

Goats Cheese Pannacotta, *pickled onions, bayonne ham* £14.00

Octopus Carpaccio, *orange, chilli, cornichon, cucumber* £12.00

Greek Salad, *elderflower, feta, tomato, olive (can be made vegan)* £7.25

### S u n d a y R o a s t

Cotswold Chicken Breast, £22.25

Skate Wing, *butter sauce* £22.25

Leg of Lamb (served Pink) £24.25

Rib of Longhorn Beef (served Pink) £26.75

*All roast served with Yorkshire pudding, roast potatoes (fish with new potatoes), cabbage, cauliflower cheese, roasted red onion, sweet potato purée.*

### M a i n s

Glazed Aubergine, *tomato couscous salad, ratatouille vegetables* £22.25

Coconut Curried Dauphinoise, *sweet corn, lime, chilli, mint, coriander* £22.25

Brill, *chard baby gem, courgette, tarragon velouté* £29.75

### D e s s e r t s

Millionaire Shortbread, *bitter chocolate sorbet* £7.25

Raspberry Arancini, *almond tuile, lemon verbena* £7.25

Berry Gazpacho, *strawberry, mint, blackberry sorbet (vegan)* £7.25

Whipped Tonka Bean Cheesecake, *macerated plum* £9.50

Nutty Caramel, *banana cake, yabba dabba doo ice cream* £7.25

Petits Fours: *peanut white chocolate truffle, marshmallow, cherry almond financier* £4.00

### C h e e s e

Mrs Bell Blue, *ewe, semi hard* £4.25

Ravens Oak, *goat, soft* £4.75

Black Bomber Cheddar, *cow, hard* £4.75

Rachel, *goat, semi hard* £4.75

Stinking Bishop, *cow, soft* £4.75

Sharing Board (5 cheeses) £23.25

Trio of Dessert Wines: 3 x 35ml glasses (*Muscat de Beaumes de Venise + Cadillac + Jurançon*) £13.75

Trio of Fortified Wines: 3 x 35ml glasses (*10Yo Tawny + LBV Port + Deluxe Cream*) £13.75

**\*\* 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 & 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, 2019	£ 12.00	£ 62.50
Gusbourne, Rosé, Kent, 2018	£ 14.00	£ 71.00
Champagne Pol Roger, Brut Reserve, NV	£ 15.00	£ 76.50

White	125ml	175ml	Bottle
Vilana, Lyrarakis, Crete, 2021	£ 5.00	£ 6.00	£ 23.75
Txakoli, Flysch, Getariako Txakolina, Gorosti, basque, 2021	£ 7.75		£ 34.75
Albariño, Coral Do Mar, Rías Baixas, 2022	£ 8.00	£ 9.00	£ 36.75
Falanghina del Sannio Taburno, Fattoria La Rivolta, 2021	£ 8.25	£ 9.50	£ 37.00
Riesling, Black Slate, Göttelmann, Nahe, 2021	£ 8.50	£ 9.75	£ 39.75
Sauvignon Blanc, Pied de Cuve, Natural State, Marlborough, N.Z., 2021	£ 8.75	£ 11.00	£ 42.00
Mâcon La Roche Vineuse, O. Merlin, (Chardonnay), 2020	£ 9.50	£ 12.50	£ 48.75

Rosé	125ml	175ml	Bottle
Triennes, Cinsault, Provence, 2022	£ 6.75	£ 8.25	£ 30.00

Red	125ml	175ml	Bottle
Château Fayau, Bordeaux, (Merlot/Cabernet), 2019	£ 5.00	£ 6.00	£ 23.75
Le Colombier, Lebanon, (Grenache/Cinsault, Tempranillo), 2019	£ 5.75	£ 7.50	£ 29.50
Vinsobres, Chaume-Arnaud, (Grenache/Mourvedre/Syrah) 2019	£ 6.75	£ 7.75	£ 35.50
Spätburgunder, Burkheimer, Bercher, Baden, 2018 (chilled!)	£ 8.75	£ 11.00	£ 42.00
Rioja, Allende, 2014	£ 9.00	£ 11.50	£ 45.75
Bourgogne Rouge, P. Livera, 2020	£ 11.00	£ 13.50	£ 54.50
Le Soula, Côtes Catalanes, 2014	£ 13.00	£ 15.50	£ 60.50

### Beers & Ciders

On Tap: 1936, Swiss lager, 330ml	£ 5.00
On Tap: Yabba Dabba Doo, Ipa, 330ml	£ 5.00
On Tap: Pilsner, 330ml	£ 5.00
Hufflepuff, golden bitter, 440ml	£ 6.25
Aspall, Dry Cyder, Suffolk, 500ml	£ 7.80

### Soft Drinks

Tonic Water	£ 2.75
Soda Water & Fresh lime	£ 2.75
Rose Lemonade	£ 3.75
Sparkling Raspberry	£ 3.75
Elderflower Pressé	£ 3.75

Juices (Apple, Orange, or Cranberry)

£ 2.25

### Children's Menu

£ 7 . 9 5

Pork Sausages  
French fries & mixed salad

Breaded Fish Cake  
French fries & mixed salad

Vegetarian Burger  
French fries & mixed salad

Breaded Chicken Goujons  
French fries & mixed salad

Ice cream or sorbet for dessert £3.50

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